

# Caramel Pecan Pie

Prepared with a store-bought pastry crust, this decadent pecan pie with rich caramel filling is a classic dessert for Thanksgiving.



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## Ingredients

Enjoy our delicious Caramel Pecan Pie!

### Caramel Pecan Pie:

- 36 Werther's Original Chewy Caramels, unwrapped
- 1 store bought rolled refrigerator pie dough
- ¼ cup unsalted butter
- 3 eggs, at room temperature
- ⅓ cup packed brown sugar
- ⅓ cup granulated sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 2 cups pecan halves

## Directions

1. Caramel Pecan Pie: Preheat oven to 425°F.
2. Unroll and press pie dough into 10-inch ceramic or glass deep-dish pie plate. Refrigerate until ready to use.
3. Meanwhile, in small saucepan set over medium-low heat, stir together 36 caramels, ¼ cup butter and ¼ cup cream. Cook, stirring, for 3 to 5 minutes or until melted, blended and smooth; set aside to let cool slightly.
4. In large measuring cup or bowl, whisk together eggs, brown sugar, granulated sugar, vanilla, and salt until well combined. Whisk in caramel mixture.
5. Transfer pecans to pie shell and spread to even layer. Pour caramel filling over top.
6. Bake for 10 minutes. Reduce heat to 350°F. Bake for 25 to 35 minutes or until centre of pie is puffed, golden and slightly jiggly. Let cool on wire rack for 1 to 2 hours before serving.
7. Caramel Sauce: Meanwhile, in small saucepot set over medium-low heat, stir together 12 caramels, 2 tbsp cream, and 1 tbsp butter. Cook, stirring, for 3 to 5 minutes or until caramels are melted and smooth; set aside to cool completely (caramel sauce will thicken slightly as it cools). Transfer caramel sauce to piping bag; snip ⅛-inch from the tip. Drizzle sauce over pecan pie. Serve pie warm or at room temperature.

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**This delicious recipe contains**  
Werther's Original Chewy Caramels

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#### Cashew Caramel Sauce:

- 12 Werther's Original Chewy Caramels, unwrapped
- 2 tablespoon heavy or whipping (35%) cream
- 1 tablespoon unsalted butter

#### Tips:

Cut caramel pecan pie into wedges and serve with dollop of whipped cream or scoop of vanilla ice cream, if desired.

**Makes:** 8 to 10 servings

**Prep Time:** 15 minutes

**Cook Time:** 45 minutes

**Ready in:** 1 hour



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