

# Pecan Cream Pie

RECIPE LIGHTLY ADAPTED FROM 12TOMATOES.COM



## Ingredients

9-inch pie crust, unbaked  
1 cup heavy whipping cream  
1/3 cup powdered sugar  
2 – 8oz. packages cream  
cheese, softened  
1/2 cup light brown sugar  
1/4 cup maple syrup  
1 1/2 cups SWP pecans,  
finely chopped  
1/4 teaspoon salt

## Directions

1. Blind bake crust according to package directions. Let cool completely while you make the filling.
2. In a bowl, whisk the whipping cream and powdered sugar with an electric mixer until stiff peaks form. Pour into separate bowl and let sit.
3. In empty mixing bowl (no need to clean it), beat the cream cheese, brown sugar, salt, and maple syrup until smooth and creamy.
4. Fold the whipped cream into the cream cheese mixture until combined. Gently stir in 1 cup of the pecans.
5. Spread mixture into cooled pie crust and top with remaining pecans. Chill until firm, at least 2 hours or overnight.