

Slow-Cooker Pecan Pie



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Serves 8

INGREDIENTS

For the Crust:

1 stick butter, cubed

1 1/2 cups flour

1/2 cup dark brown sugar

1 teaspoon salt

Filling:

3/4 cup corn syrup

1/4 cup sugar

3 eggs

1/2 teaspoon salt

1 1/2 cup pecans, chopped

Slow-Cooker Pecan Pie Recipe | Rachael Ray Show

For the crust, place the butter, flour, brown sugar and salt in a food processor. Pulse a few times until the mixture is well-incorporated.

In a medium mixing bowl, whisk together corn syrup, sugar, eggs, salt and pecans.

Line the base of a slow cooker with foil so that the pie will be easier to remove. Spray with cooking spray.

Using the bottom of a glass, press the crumbly dough into the bottom of the slow cooker and up the sides about a 1/2 inch. Pour the pecan mixture into the crust and cook on high heat for 3 hours.

After 3 hours, turn the heat off and remove the crock from the slow cooker. Let cool completely on a cooling rack. Once completely cool, use the foil to lift the pie out of the crock. Slice and serve.

PREPARATION