

- Do you want a pie that's gonna win pretty much every contest you enter it into? This salted honey pie is that pie. Hi, I'm Lindsay from Live, Love and Sugar and I'm gonna show you how to make my salted honey pie. This pie tastes just like caramel. I actually tasted something very similar out in Portland a couple years ago when I went to visit a friend and I knew I had to make my own version because I couldn't just not ever have it again. It was too good. So I made my own version and I'm here to show you today how to make it. The first thing you wanna do to put this pie together is get your pie dish. I use a refrigerated pie crust. Just roll that right out into your pie dish, get it looking however you want, crimp the edges, and then set that in the fridge while you make the rest of the filling. The next thing you wanna do is put your egg yolks in a bowl, whisk them up a little and set those aside, then we're gonna make the rest of the filling. For the filling, you're gonna need your heavy whipping cream, your brown sugar, your salt, your sifted cornstarch, and put all that into your saucepan. Heat the filling ingredients in your saucepan on the stove over medium heat and keep whisking and let that cook for a little bit. It'll start to thicken. And then you'll want it to come to a full rolling boil. One the mixture comes to a boil, it should be nice and thickened. You wanna remove that from the stove and slowly pour some of that into the egg yolks that we set aside 'cause it's gonna temper the egg yolks so that they don't cook too quickly and give you scrambled eggs. So just pour some of that filling mixture into your eggs while you're whisking really quickly and then you can add the rest of that filling to those eggs, have everything in that one bowl. From there, you're gonna add in your honey and your vanilla extract. Mix that all together so you've got all that good flavor in there. Set that aside. Grab your pie crust out of the fridge. Pour the filling into the pie crust and pop that into the oven. The pie bakes for about 40 to 45 minutes. It'll start to bubble up a good bit in the oven. Once it's done, take it out, set it on the counter, and let it sit there for about an hour before you pop it into the fridge to really get cold and firm. When you're ready to serve the pie, pull it out of the fridge and sprinkle some fresh flaky sea salt on top. That sweet and salty combo is really delicious and you wanna make sure to only add that salt right before you serve it. Otherwise, it'll melt into the pie in the fridge. Set aside some room in your trophy case for all the awards you're gonna win with this pie. It's gonna be a hit for sure. For the full recipe, visit lifeloveandsugar.com.