
Pecan Pie

By Muffy Sinclair

INGREDIENTS

- ◆ 1 cup Karo® Light or Dark Corn Syrup (I found dark corn syrup in Jusco)
- ◆ 3 eggs
- ◆ 1 cup sugar - granulated
- ◆ 2 tablespoons butter, melted
- ◆ 1 teaspoon vanilla extract
- ◆ 1-1/2 cups (6 ounces) pecans (Can get pecans at Cold Storage and sometimes Jusco)
- ◆ 1 (9-inch) unbaked or frozen** deep-dish pie crust
- ◆ Preheat oven to 350°F or 180 (Celsius)

METHOD

1. Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into pie crust.
2. Bake on center rack of oven for 60 to 70 minutes (see tips for doneness, below). Cool for 2 hours on wire rack before serving.
3. **To use prepared frozen pie crust: Place cookie sheet in oven and preheat oven as directed. Pour filling into frozen crust and bake on preheated cookie sheet.



RECIPE TIPS: Pie is done when center reaches 200°F. Tap center surface of pie lightly - it should spring back when done. If pie crust is overbrowning, cover edges with foil.

