

# Pecan Pie

Denise

## Ingredients

- 1 cup white corn syrup
- 1 cup brown sugar
- $\frac{1}{3}$  tsp salt
- 1 tsp vanilla
- $\frac{1}{3}$  cup melted butter
- 2 cup roasted pecans
- 3 eggs
- 1 unbaked pie crust

## Instructions

Preheat oven 350°

1. Mix together in a mixing bowl; corn syrup, brown sugar, salt, melted butter, and vanilla.
2. Slightly beat the eggs then add to the filling and combine.
3. Pour the filling into the pie shell. Sprinkle the 2 cups of roasted pecans on top of the filling. Some pecans will sink into the filling: while, others will remain on top.
4. Bake for about 1 hour.
5. After the pie has been in the oven for about 30 minutes, take it out, and put strips of foil around the edge to keep the crust from burning. Be very careful not to spill your pie. The filling is runny and very hot.
6. Put the pie back in the oven, bake for another 30 to 40 minutes.
7. Test the pie by sticking a knife in the middle. If the knife comes out clean, the pie is done; if it comes out dirty, it needs about 10 more minutes in the oven.