



## Mini Pecan Pies



one recipe pie crust dough (enough for two 9-inch pie crusts)

1/3 c butter, melted

3 eggs

1 c lightly packed brown sugar

1/2 t salt

1 t vanilla

1 c light corn syrup

1 1/3 c chopped pecans

Spray six 4-inch pie tins with nonstick cooking spray. Divide dough in half. Roll each half into 1/4-inch thick circle on lightly floured surface. Cut three 5 1/4-inch circles and mold to inside of pie tins. Repeat with other half of dough.

In medium bowl combine butter, eggs, brown sugar, salt and vanilla. Beat until smooth. Stir in corn syrup until blended, making as little foam as possible. Stir in pecans. Pour into unbaked pie shells, filling 2/3 full. Bake at 375°F for 20-22 minutes or until edges are golden and pie filling is almost set. Cool on wire rack. Serve warm or cold. Great with vanilla ice cream. Refrigerate cooled pies.