



Pecan Pie



single pie crust (unbaked)

1/3 cup butter, melted

3 eggs

1 cup lightly packed brown sugar

1/2 t salt

1 t vanilla

1 c light corn syrup

1 1/3 c pecan halves and pieces

Put crust in 9" pie pan. Flute edges. Preheat oven to 375. 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. Fold in pecans. Pour into unbaked pie shell. Arrange pecan halves, rounded side up. Bake 40-45 minutes until filling is set. Cool slightly. Serve warm or cold with vanilla ice cream. Refrigerate cooled pie.