



## PECAN PIE

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You can use a refrigerated pie crust to make this pie oh so easy! Or, make one homemade to make this pie even more delicious! This classic pie is sure to be everyone's favorite! Wonderful with whipped cream or ice cream on top!

**Prep time: 15 minutes**  
**Bake Time: 40 minutes**

**Total Time: 55 minutes**  
**Serving Size: 6-8 Servings**

### FEATURED BAKEWARE:

USA PAN® 9" Pie Pan

### INGREDIENTS

- 3 eggs
- 1 cup dark corn syrup
- 1/2 cup sugar
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup chopped pecans (plus 1/4-1/2 cup pecans to decorate top- optional)
- 1 unbaked pie crust (9 inches)

### INSTRUCTIONS:

Preheat oven to 180°C. In a bowl, lightly beat the eggs. Add in the corn syrup, sugar, butter, vanilla, and salt. Stir in pecans and mix well. Pour mixture into the pie shell. Decorate the top with pecan halves (optional). Cover the edges of your pie crust with foil. Bake for 20 minutes and then remove the foil. Continue baking for another 20 min, or until knife inserted near center comes out clean. Cool completely on a wire rack.