

Pecan Pie

1 unbaked pie shell (Marie Callender's Deep Dish Frozen Pie Crust - thawed, OR Pillsbury Refrigerated Pie Crust - use 9 inch pie pan...OR make your own.

Preheat oven @ 350 degrees.

1 cup white Karo syrup, room temperature
1/2 cup sugar
3 eggs, room temperature
1 teaspoon vanilla
3 1/2 Tablespoons flour
2 Tablespoons butter or margarine, room temp
1 generous cup chopped pecans

With whisk, mix in order: Mix Karo syrup and sugar, eggs and vanilla. Mix in the flour 1 Tablespoon at a time . Mix in butter (will be in 'pieces'). Mix in pecans.

Pour into pie shell. Cover edges with foil.

Bake at 350 degrees for 30-45 minutes until filling does not jiggle when gently moved, and is nicely browned.

Let cool at least 4-5 hours before cutting.

Submitted by Darby Turnipseed