



Easy Pecan Pie

Savannah · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

You will enjoy making this traditional pecan pie as much as you will enjoy eating a slice

Ingredients

- - 1 (9 inch) unbaked pie crust - 3 eggs
- beaten - 1 cup dark corn syrup - 1 cup white sugar - $\frac{1}{4}$ cup melted butter - 1 teaspoon vanilla extract - 1 cup pecan halves

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Beat together the eggs
2. corn syrup
3. sugar
4. butter and vanilla. Arrange pecans in bottom of pie crust and pour mixture over. Bake for 1 hour or until knife inserted 1 inch from edge comes out clean. Allow to cool before slicing.