



Classic Pecan Pie

Jacob · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 15 mins

Description

This classic pie combines eggs corn syrup vanilla lots of pecans and is baked to a burnished golden brown

Ingredients

- - 1 cup Karo Light or Dark Corn Syrup - 3 eggs - 1 cup sugar - 2 tablespoons butter
- melted - 1 teaspoon pure vanilla extract - 1 ½ cups (6 ounces) pecans - 1 (9 inch) unbaked deep dish pie crust

Instructions

1. Mix corn syrup
2. eggs
3. sugar
4. butter and vanilla using a spoon. Stir in pecans. Pour into pie crust. Bake at 350 degrees F on center rack of oven for 60 to 70 minutes. Cool for 2 hours before serving. Recipe Tips For easy cleanup
5. spray the pie pan with cooking spray. To reduce calories
6. you can substitute Karo Lite Syrup. The pie is done when the center reaches 200 degrees F (95 degrees C). Tap the center surface of the pie lightly; it should spring back when done. If the pie crust is getting too brown
7. cover the edges with foil. To adjust for high altitude
8. reduce the sugar to 2/3 cup and increase the butter to 3 tablespoons. Reduce the oven temperature to 325 degrees F (165 degrees C).