

Pecan Pie

Top 10 !!!!!!! Need I say more !!!!!

3 eggs
3/4 cup sugar
1 cup dark corn syrup or molasses
1 tsp. vanilla
1/4 cup butter, melted

1 Tb. butter, softened
1 cup whole pecans
1 unbaked pastry shell (9 inches)
Whipped cream, optional



In a large mixing bowl, beat eggs until well blended.
Add sugar, mix well.
Stir in molasses, vanilla and butter.
Grease bottom of pastry shell with the 1 Tb. of butter.
Spread pecans out; pick out the broken nuts, pat into bottom of shell.
Pour in molasses mixture and arrange rest of pecans on top.
A circular pattern is very attractive.
Bake in a preheated 350 degree oven for 45 to 60 minutes or until set.
Cool completely.
Garnish with whipped cream if desired.

Yield: 6 to 8 servings.

NOTE: This is a tricky pie to bake. I watch for the pie to bubble in the center and the browning of the top. I never let the pie in the oven longer then 60 minutes.
My favorite corn syrup is the Schlors's Turkey Golden Table Syrup. Hard to find in the west.
Use the popular Karo dark corn syrup if you can not find the Turkey Syrup.