

## Easy Pecan Pie

- 3 eggs
- 2/3 cup sugar
- 1/2 teaspoon salt
- 1/3 cup butter, melted and slightly cooled
- 1 cup light corn syrup
- 2 cups pecan halves \*\*

Preheat oven to 375°.

1. Beat eggs, sugar, salt, butter and corn syrup until well blended. Stir in pecan halves.
2. Pour into pie shell. Bake 40-50 minutes until set and pie crust is nicely brown.
3. Cool on wire rack.

*\*\*Original recipe is one cup pecan halves.*



## 8" Pecan Pie

- 2 eggs
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/4 cup butter, melted
- 3/4 cup light corn syrup
- 1 1/2 cups pecan halves\*\*

Preheat oven to 375°.

4. Beat eggs, sugar, salt, butter and corn syrup until well blended. Stir in pecan halves.
5. Pour into pie shell. Bake 40-50 minutes until set and pie crust is nicely brown.
6. Cool on wire rack.

*\*\*original recipe calls for 3/4 cup of pecan halves.*