

Pecan Pie

Ingredients:

1 recipe pie crust
1/2 cup white sugar
1/4 cup brown sugar
1 1/2 tsp flour
1/2 tsp salt
4 eggs
2 tsp vanilla
1 1/2 cups dark corn syrup
1 1/2 tbsp melted butter
1 1/4 cup pecan halves
1/2 cup pecan pieces

Directions:

Preheat oven to 350 degrees.

Press pie dough into a 9" pie plate. Using your fingers, press the dough over the bottom and up the side of the plate to the rim. Crimp the edge with your fingers or a fork. Refrigerate for 20 minutes before filling.

In a large bowl, whisk both sugars with flour, salt and eggs until smooth and then mix in syrup and vanilla. Fold in the pecans.

Pour filling into chilled crust and transfer the plate to a foil lined baking sheet. Cover loosely with foil and bake for 1 hour until filling is nearly set. Transfer the pie plate to a rack and let it cool completely before serving- about 4 hours.