



Brownie Pecan Pie

Makes 4 pies

Ingredients:

32 fl. oz. Karo® Light OR Dark Corn Syrup
15 oz. sugar
1/2 tsp. salt
1 lb. semi-sweet chocolate, broken into pieces
6 oz. butter OR margarine, softened
1 lb., 8 oz. fresh OR frozen whole eggs
1-1/2 Tbsp. Durkee® Pure Vanilla Extract
1 lb. coarsely chopped pecans
4 (9-inch) unbaked OR frozen deep dish pie crusts
Whipped cream, optional

Directions:

Combine corn syrup, sugar and salt in a large saucepan. Bring mixture to a boil over medium heat, stirring until sugar is dissolved. Boil for 2 minutes. Remove from heat. Add chocolate and butter, stirring until chocolate is melted and mixture is smooth. Cool 10 minutes.

Beat eggs in large bowl. Gradually add chocolate mixture, stirring constantly. Add vanilla and pecans; mix well.

Portion filling into each pie crust. Bake at 350°F for 50 minutes or until center of pie is slightly puffed. Cool to room temperature on wire rack. Refrigerate until ready to serve. Top with whipped cream, if desired.