



THE classic recipe that your customers expect not just at holiday time but all year long.

Classic Pecan Pie

Makes 4 pies

Ingredients:

1 dozen eggs
2 pounds (4 cups) sugar
1 quart Karo[®] Light OR Dark Corn Syrup
4 ounces (1/2 cup) butter OR margarine, melted
4 teaspoons Durkee[®] Pure Vanilla Extract
1-1/2 pounds (6 cups) pecans
4 (9-inch) unbaked deep dish pie crusts

Directions:

Preheat oven to 350°F. Lightly beat eggs in a large mixer bowl. Add sugar, corn syrup, butter and vanilla; beat until blended. Pour filling into pie crusts. Spread 6 ounces or 1-1/2 cups of pecans evenly over top of pie. Bake 50 to 55 minutes. Cool on wire rack. Store pies in refrigerator.

Recipe Tips: Pie is done when center reaches 200°F. Tap center surface of pie lightly; it should spring back when done. For easy cleanup, spray pie pan with cooking spray. If pie crust is over-browning, cover edges with foil.