

Coffee Laced Pecan Custard Pie

Makes 4 pies

Ingredients:

8 ounces butter OR margarine, softened
1 lb., 3-1/4 oz. sugar
1-1/2 tablespoons Durkee® Pure Vanilla Extra
1-1/4 ounces Argo® Corn Starch
1 lb., 8 oz. fresh OR frozen eggs
8 fl. oz. coffee flavored liqueur
16 fl. oz. Karo® Dark Corn Syrup
20 fl. oz. evaporated milk
1 lb., 4 oz. pecan halves or pieces
4 (9-inch) unbaked OR frozen deep dish pie crusts
Whipped cream, optional

Directions:

Cream together butter, sugar, vanilla and corn starch in a large mixer bowl.

Gradually beat in eggs. Stir in coffee liqueur, corn syrup, evaporated milk and pecans. Mix well and portion into crusts.

Bake for 10 minutes at 400°F, then reduce heat to 325°F and bake 40 minutes or until firm. Cool to room temperature on wire rack. Refrigerate until ready to serve. If desired, serve with whipped cream.