



## **Irish Cream Pecan Pie**

Makes 4 pies

### **Ingredients:**

1 lb., 8 oz. fresh OR frozen whole eggs  
1 lb., 14 oz. sugar  
8 oz. sour cream  
32 fl. oz. Karo® Light Corn Syrup  
2 oz. butter OR margarine, melted  
4 fl. oz. Irish cream liqueur  
1 lb. pecan halves  
4 (9-inch) unbaked OR frozen deep dish pie crusts

### **Directions:**

Lightly beat eggs in a large mixer bowl. Add sugar, sour cream, corn syrup and Irish cream liqueur. Beat until well mixed. Stir in pecans.

Evenly divide filling into pie crusts.

Bake at 350°F for 55 to 65 minutes or until center appears barely set. Cool to room temperature on wire rack. Refrigerate until ready to serve.