



PI DAY 2021

GRANDMA'S PECAN PIE

SUBMITTED BY BRIAN M.

INGREDIENTS:

3 large eggs	1 tsp of cinnamon
1 cup of granulated sugar	1 stick of unsalted butter
1 cup of Karo light or dark corn syrup	6-8 Oz of chopped pecans
1 tsp of salt	1 frozen 9inch deep dish pie crust
1 tsp of vanilla extract	Vanilla ice cream (optional)

DIRECTIONS:

Preheat oven to 350 degrees.

Melt the stick of butter in microwave or in pan on stove and let cool.

In a bowl, place cracked eggs, sugar, corn syrup, salt, vanilla extract, cinnamon and melted butter. Mix up with a rubber spatula.

Place chopped pecans in the frozen pie crust and then pour in the mix above and you will start to see the pecans float up.

Place the pie crust in the center rack of the oven.

After 60 minutes, take pie out and let cool for at least 120 minutes.

Then when ready to serve, consider adding a nice, rich scoop of vanilla ice cream on top.

