

# Classic Pecan Pie

Prep Time: 5 minutes

Bake Time: 60 to 70 minutes

Chill Time: 2 hours

Yield: 8 servings

1 cup Karo® Light OR Dark Corn Syrup

3 eggs

1 cup sugar

2 tablespoons butter, melted

1 teaspoon Spice Islands® Pure Vanilla Extract

1-1/2 cups (6 ounces) pecans

1 (9-inch) unbaked or frozen\*\* deep-dish pie crust



- Preheat oven to 350°F.
- Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into pie crust.
- Bake on center rack of oven for 60 to 70 minutes (see tips for doneness, below). Cool for 2 hours on wire rack before serving.
- \*\*To use prepared frozen pie crust: Place cookie sheet in oven and preheat oven as directed. Pour filling into frozen crust and bake on preheated cookie sheet.
- RECIPE TIPS: Pie is done when center reaches 200°F. Tap center surface of pie lightly - it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is overbrowning, cover edges with foil.
- NUTRITION TIP: To reduce calories, substitute new Karo® Lite Syrup for the Karo® Light or Dark Corn Syrup.
- High Altitude Adjustments: Reduce sugar to 2/3 cup and increase butter to 3 tablespoons. Reduce oven temperature to 325°F.
- VARIATION: coarsely chopped walnuts may be substituted for pecans to make a walnut pie.