



Southern Pecan Pie

Ingredients -

- 1 Cup Dark Karo Syrup
- 1 Cup Sugar
- 1 Tablespoon Corn Starch
- 1/4 Teaspoon Salt
- 3 Eggs Beaten
- 1/4 Cup Melted Butter
- 1 Teaspoon Vanilla
- 1 Cup Chopped Pecans
- 1 Uncooked Pie Shell

1. Mix Karo syrup, sugar, corn starch and salt in bowl.
2. Beat eggs and add to mixture.
3. Stir in the butter, vanilla and pecans.
4. Pour complete mixture into an unbaked pastry pie shell and bake at 350° for 50-60 minutes. *The top will feel firm and start to crack when done.