

Perfect Pecan Pie

~A recipe from the personal cookbook of Christine Hughes

Cook the following ingredients on low heat until it starts to bubble.

- 1/2 Cup Butter (Real)
- 1/2 Cup Brown Sugar
- 1/2 Cup White Sugar
- 1/4 tsp Salt
- 1 Cup Light Corn Syrup

Remove from heat and cool to room temperature.

While mixture is cooling, chop about 1 1/2 Cups of pecans into bite size pieces to make about 1 cup full of cut pecans, then set them aside until filling is finished.

Once the mixture has cooled, fold in the following ingredients:

- 4 Eggs, Beaten
- 1 tsp Vanilla

Pour mixture into unbaked 9" Pie shell.

Sprinkle the cut pecans evenly over the top of the mixture. ****Do Not Stir them in.****

Bake for 325° for 50 to 55 minutes, until it's no longer jiggly!



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