

# Coca Cola Pecan Pie

**TAMMY'S VERSION FOR DEEP DISH PIE:**

**3 TBSP. MELTED BUTTER**

**1 CUP GRANULATED SUGAR**

**3 XL EGGS**

**OR 4 LARGE EGGS**

**1/2 CUP COCA COLA**

**1 TSP. VANILLA**

**1/2 TSP. SALT**

**3/4 CUP CORN SYRUP (I USE DARK AND LIGHT MIXED)**

**2 TSP. SELF-RISING FLOUR**

**1 1/2 CUPS PECANS**

Preheat oven to 350-degrees. In a mixing bowl melt the butter. Add sugar, eggs, coca cola, vanilla, salt, corn syrup and flour. Whisk until well blended.

Take 2 refrigerated pie crusts and place them on top of each other. Roll out pie crust to make it a little larger so you can crimp the crust around the pie plate edges. Put crust into pie plate and prepare for baking.

Put enough pecans in the bottom of the pie to cover the bottom well. Pour whisked ingredients over the pecans.

Bake for 30 minutes at 350 degrees, then turn the oven temperature down to 325 and bake 50 additional minutes. Cool pie completely before serving.