

Golden Eagle Pecan Pie

1 CUP SUGAR

3 TBSP BUTTER OR MARGARINE

3 EGGS

1 CUP GOLDEN EAGLE SYRUP

6 OZ. CHOPPED PECANS (OR 1 ½ CUPS)

1/4 TSP. SALT

1/2 TSP. SELF-RISING FLOUR

1 TSP. VANILLA

1 DEEP DISH PIE CRUST

Melt butter in a microwavable bowl, then add sugar and whisk. Add eggs and whisk well again. Add salt, syrup, vanilla, and flour and whisk. Put pecans in the bottom of a pie shell and pour syrup mixture over the top. Place pie in a 325-degree oven and bake for 40 minutes. Cover rim of pie with foil or pie shield, then bake for an additional 20 minutes.

“This recipe is good if you like a light filling in your pecan pie!”

-Tammy