

Perfect Pecan Pie

2 TBSP. SALTED BUTTER (MELTED)
 1 CUP GRANULATED SUGAR
 2 EGGS
 1/2 CUP DARK CORN SYRUP
 1/2 CUP LIGHT CORN SYRUP
 2 TSP. VANILLA FLAVORING
 OR 1 TSP. VANILLA EXTRACT
 DASH OF SALT
 1 1/4 TSP. FLOUR (WHITE-LILY)
 1 REGULAR PIE CRUST
 1 1/2 CUPS PECANS (WHOLE OR
 CHOPPED)



FOR A DEEP-DISH OR 9" PIE CRUST PIE USE:
 3 EGGS NOT 2
 1 1/2 TSP. FLOUR (WHITE-LILY)

Preheat oven to 325 degrees. Melt butter in medium glass microwaveable bowl. Add sugar and eggs, whisk well. Add remaining ingredients (minus pecans) and whisk. Place pecans evenly in bottom of pie crust. Now place pie on oven rack (pull it out so you can fill the pie). Pour filling over pecans and carefully slide it into oven. Bake pie for 60 minutes.

"I prefer to use a pie crust shield and over bake mine 20 extra minutes because it gets a little chewy like I like it." – Tammy