

Perfect Pecan Pie

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



FOR A DEEP-DISH PIE USE:
3 EGGS NOT 2
1 1/4 TSP. SELF-RISING FLOUR

Use a batter bowl and melt butter in microwave. Add sugar and whisk, add eggs and whisk. Now add remaining ingredients and whisk.

DO NOT mix pecans in the batter. 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.

Oven should be: **325 degrees**. 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