



PW's Pecan Pie

Recipe Courtesy: Pioneer Woman



1 unbaked pie crust
1 cup white sugar
2 tablespoons brown sugar
1/4 teaspoon salt
1 cup corn syrup
1/3 cup melted butter (regular, salted)
3 eggs, beaten
1/4 teaspoon vanilla

1 heaping cup chopped pecans

Mix sugar, brown sugar, salt, corn syrup, butter, eggs, and vanilla together in a bowl. Pour chopped pecans in the bottom of the pie shell. Pour syrup mixture over the top. Bake pie at 350 degrees for 50 minutes, being careful not to burn pecans and crust.

Allow to cool for several hours or overnight. Serve in thin slivers

ENJOY,

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