



# Classic Pecan Pie



Prep  
5 m

Cook  
1 h 10 m

Ready In  
3 h 15 m

Recipe By: ARGO®, KARO® and FLEISCHMANN'S®

"This classic pie combines eggs, corn syrup, vanilla, lots of pecans, and is baked to a burnished golden brown."

## Ingredients

1 cup Karo(R) Light Corn Syrup*	1 teaspoon Spice Islands(R) Pure Vanilla Extract
3 eggs	1 1/2 cups pecans
1 cup sugar	1 (9 inch) unbaked deep dish pie crust
2 tablespoons butter, melted	

## Directions

- 1 Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans.
- 2 Pour into pie crust.
- 3 Bake at 350 degrees F on center rack of oven for 60 to 70 minutes.
- 4 Cool for 2 hours before serving.

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