



Terry Earls <teeearls@gmail.com>

Mary Noa's Pecan Pie

1 message

kennie mouse <kenniemouse@hotmail.com>**19 February 2010 15:42**

To: Jennifer Noa <au_booray@yahoo.com>, Tee Earls <tee@kingfriday.co.uk>, Tina McCorkindale <mccorkindaletm@appstate.edu>, Troy Kaser <troy@kingfriday.co.uk>

Pecan Pie

1 pkg pie crust mix (Mom makes her own)	1 1/2 tsp vanilla
5 eggs	1 1/2 cup pecans, chopped
1 cup sugar	6 TBS melted butter
1 1/2 cups corn syrup	16 pecans halves
1/2 tsp salt	1 cup whipping cream

Prepare pie crust mix and line pyrex pie plate. Beat eggs and sugar together. Add corn syrup, salt, vanilla, chopped pecans, butter, and mix thoroughly. Pour into unbaked pie shell. Bake until filling is set. Garnish with pecans. Serve warm or cold with whipped cream (optional).

Time: bake 1 1/2 hours

Temp: 325

Dish: 9 - 9 1/2 pyrex pie
