

## Pecan Pie

1 eight inch pie

Prepare:

A baked pie shell (see recipe below)

Cream:

1/3 cup butter or margarine

3/4 cup brown sugar (firmly packed)

Beat in one at a time:

3 eggs

Stir in:

1 cup light corn syrup—use dark corn syrup for a thicker, darker texture to suit taste

1 cup broken pecans

1 teaspoon vanilla

1/4 teaspoon salt

Fill the shell. Bake the pie in a moderate oven 350° F for 1/2 hour.

## Pie shell

2 cups sifted all-purpose flour

1 teaspoon salt

2/3 cup shortening

5 to 6 tablespoons cold water

Yield: 2-crusts, 8 to 9 inch pie shells