

Pecan Pie V



Rated: ★★★★★

Submitted By: Elaine Helms

Prep Time: 15 Minutes

Cook Time: 40 Minutes

Ready In: 1 Hour 5 Minutes

Servings: 8

"Unlike most pecan pies, this one does not require corn syrup."

INGREDIENTS:

1 cup light brown sugar	1 tablespoon all-purpose flour
1/4 cup white sugar	1 tablespoon milk
1/2 cup butter	1 teaspoon vanilla extract
2 eggs	1 cup chopped pecans

DIRECTIONS:

1. Preheat oven to 400 degrees F (205 degrees C).
2. In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.
3. Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

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-- Angela Sackett



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