



Pastry for 9 inch one crust pie

3 eggs

2/3 cup sugar

½ teaspoon salt

1/3 cup butter or margarine, melted

1 cup dark or light corn syrup

1 cup pecan halves or broken pecans

Heat oven to 375 degrees. Prepare pastry. Combine eggs, sugar, salt, butter and syrup; beat thoroughly. Stir in nuts. Pour into pastry lined pie pan. Bake 40–50 minutes or until filling is set and pastry is nicely browned. Cool.

Note: If using pre made crust, buy a deep dish crust. Also, always cover the edges of pastry with foil until the last 10 minutes of baking to keep from over cooking.