

`Dear Abby`s` Kentucky Pecan Pie

Lydia Duffney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 unbaked 10 inch deep pie shell

1 cup corn syrup

1 cup dark brown sugar

1/3 teaspoon salt

1/3 teaspoon butter or margarine, melted

1 teaspoon vanilla

3 eggs, slightly beaten

1 heaping cup whole pecans

whipped cream (for serving) (optional)

In a bowl, combine the syrup, sugar, salt, melted butter and vanilla. Mix well. Add the slightly beaten eggs. Pour into the pie shell.

Sprinkle the pecans on top.

Bake in the oven at 350 degrees for approximately 45 minutes.

When cool, you may top with whipped cream, Cool Whip or ice cream.

Per Serving (excluding unknown items): 1998 Calories; 16g Fat (7.0% calories from fat); 19g Protein; 468g Carbohydrate; 0g Dietary Fiber; 639mg Cholesterol; 1409mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 1/2 Fat; 31 Other Carbohydrates.