

`Won't Wait` Pecan Pie Florida

Pat baldwin - Starke, FL

Treasure Classics - National LP Gas Association - 1985

Servings: 8

*1/3 cup butter, room
temperture*

*3/4 cup brown sugar,
packed*

3 eggs

1 light corn syrup

*1 cup coarsely chopped
pecans*

1/8 teaspoon salt

1 teaspoon vanilla flavoring

1 unbaked pie shell

Preparation Time: 15 minutes

Bake Time: 50 minutes

In a bowl, cream the butter until light and fluffy.
Add the sugar gradually, beating after each
addirition. Add the eggs, one at a time.

Add the corn syrup, pecans, salt and vanilla. Fill
the pie shell with the mixture. Put foil around the
edges of the pie tin to prevent overflow.

Bake at 375 degrees for 40 to 50 minutes.

Allow to cool thoroughly before serving.

Best when served with ice cream.

Per Serving (excluding unknown
items): 262 Calories; 9g Fat (31.0%
calories from fat); 2g Protein; 45g
Carbohydrate; 0g Dietary Fiber;
100mg Cholesterol; 190mg
Sodium. Exchanges: 1/2 Lean
Meat; 1 1/2 Fat; 3 Other
Carbohydrates.