

RECIPE: BEST PECAN PIE

This is a family recipe and it makes the best pecan pie! We know you will love it.

Prep Time: 7 minutes **Cook time:** 60-70 minutes

Total Time: 3 hours

Servings: 8

*Preheat Oven to 350° F

Author: SmokyMountains.com



INGREDIENTS

- 1 cup Karo Light Corn Syrup
- 3 eggs
- 1-ounce Rum of choice
- 1 cup Sugar
- 2 tbsp butter, melted
- 1 tsp vanilla extract
- 1 ½ cups pecans
- 1 unbaked 9-inch deep-dish pie crust (We love Pillsbury crusts!)

INSTRUCTIONS

- Stir the Corn syrup, eggs, Rum, sugar, and butter together with a spoon.
- Add in pecans and mix well.
- Pour into Pie Crust.
- Bake on center rack of the oven for 60-70 minutes or until center reaches 200° F
- Cool for 2 hours.
- Store pie in refrigerator.