

Rich Pecan Pie

Log Cabin Syrup

Makes 8 servings

Ingredients

- 1 1/2 cups Log Cabin Syrup
- 1/4 cup (1/2 stick) margarine
- 1/4 cup sugar
- 1 1/2 cups pecan halves
- 1 unbaked 9-inch pie shell
- 3 eggs, slightly beaten
- 1 tsp vanilla
- Dash of salt

Instructions

1. Heat oven to 375°F.
2. Combine syrup, margarine, and sugar in a saucepan. Bring to a boil; boil gently 5 minutes, uncovered, stirring occasionally. Cool slightly.
3. Place pecans in the pie shell.
4. Mix eggs, vanilla, and salt in a bowl. Gradually stir in the cooled syrup mixture. Pour over pecans in the pie shell.
5. Bake 35-40 minutes or until a knife inserted near the center comes out clean.
6. Cool on a wire rack.

RICH PECAN PIE

LOG CABIN SYRUP

1½ cups Log Cabin Syrup
¼ cup (½ stick) margarine
¼ cup sugar
1½ cups pecan halves
1 unbaked 9-inch pie shell
3 eggs, slightly beaten
1 teaspoon of vanilla
Dash of salt

Heat oven to 375 degrees.

Combine syrup, margarine and sugar in saucepan. Bring to boil; boil gently 5 minutes, uncovered, stirring occasionally. Cool slightly.

Place pecans in pie shell. Mix eggs, vanilla, and salt in bowl. Gradually stir in cooled syrup mixture. Pour over pecans in pie shell.

Bake 35-40 minutes or until knife inserted near center comes out clean. Cool on wire rack.

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