

# Recipe for **Deep Dish Pecan Pie**

NAME OF DISH

FROM THE KITCHEN OF

**Cheri Moore**

SERVES 8

PREP TIME 15 minutes

TOTAL TIME 1 hour

OVEN TEMP 350 Degrees

INGREDIENTS

1 pie shell, 2 cups of pecans,  
1 cup of corn syrup, 3 eggs,  
1 tsp vanilla extract, 1/4 tsp salt,  
6 TBSPs butter, 1 TBSP of flour,  
and 3/4 cup of sugar.

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Measure out 2 cups of pecans and pour them into an unbaked pie shell.
3. Spray a measuring cup with oil and measure out 1 cup of corn syrup. Set aside.
4. In a bowl, whisk together 3 eggs. 1 tsp of vanilla, and 1/4 tsp of salt. Set aside.
5. Melt 6 TBSPs of butter over low heat in a saucepan. Once the butter is melted, turn off the burner.
6. Add 1 TBSP of flour and 3/4 cup of sugar to the saucepan and whisk. Keep the pan on the warm burner to help the mixture come together.
7. Add the corn syrup and egg mixture to the saucepan. Before adding them, make sure your mixture is relatively cool so the eggs do not begin to cook upon contact.
8. Place the pie pan on a cookie sheet with aluminum foil and then pour the mixture from the sauce pan into a fine mesh strainer over the pie. Use a spatula to get all of the mixture out or until the pie shell is full.
9. Bake for 45 minutes. the top of the pie should be cracked when done.