

Pecan Pie (Karo)

INGREDIENTS

- 1 cup Karo light or dark corn syrup
- 3 eggs
- 1 cup sugar
- 2 tablespoons butter, melted
- 1 teaspoon Spice Islands Pure Vanilla Extract
- 1 1/2 cups pecans
- 1 (9-inch) unbaked or frozen deep-dish pie crust

PREPARATION

1. Preheat the oven to 350°F.
2. In a mixing bowl, mix corn syrup, eggs, sugar, butter, and vanilla using a spoon. Stir in pecans. Pour filling into pie crust.
3. Bake on the center rack of the oven until the center reaches 200°F and springs back when tapped lightly, about 55 to 70 minutes.