

Southern Pecan Pie

written by The Recipe Exchange | November 24, 2015

Ingredients

1/2 () package refrigerated pie crusts
1 cup firmly packed brown sugar
1 cup light corn syrup
1/4 cup butter, melted
3 large eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
2 cups coarsely chopped pecans

Directions

Preheat oven to 350°. On a lightly floured surface, unroll pie crust. Roll into a 12-inch circle. Press into a 9-inch pie plate; crimp edges, if desired.

In a medium bowl, whisk together brown sugar, corn syrup, and melted butter until smooth. Add eggs, vanilla, and salt, whisking until combined. Stir in pecans. Pour mixture into prepared crust.

Bake for 45 to 55 minutes or until center of pie is set. Cool completely before serving.