



# PIONEER PECAN PIE

**Prep:** 15min | **Yields:** 8-10 Servings

## INGREDIENTS

- 3 large eggs
- 1 cup syrup
- ½ cup sugar
- 4 tablespoons butter, melted and cooled
- 1 teaspoon vanilla extract
- 1 cup chopped pecans
- Pecan halves for garnish, if desired
- 1 deep dish pie crust

## DIRECTIONS

1. Preheat oven to 400°F.
2. Place pie crust in pan on a foil-lined baking sheet.
3. In a large mixing bowl, beat eggs slightly.
4. Add syrup, sugar, butter and vanilla; blend well.
5. Stir in the chopped pecans, and pour mixture into pie crust. If desired, arrange additional pecan halves in a decorative fashion over pie filling.
6. Place a foil sleeve over edges of pie crust to prevent over-browning during baking.
7. Bake for 10 minutes at 400°F, then lower oven temperature to 325°F and bake for an additional 20 minutes with the foil sleeve in place.
8. Carefully remove the foil sleeve and continue baking at 325°F for another 20 minutes or until pie is set.
9. Allow pie to cool completely at room temperature, and then store in refrigerator.