

Goosey Pecan Pie – Dessert For Champions!

Ingredients:

1 cup Domino sugar
1 1/2 cups Karo corn syrup (I use 1/2 dark and 1/2 light)
4 eggs
1 1/4 cup Kerrygold butter
1 1/2 teaspoons vanilla
1 1/2 cups pecans, coarsely broken
1 Pillsbury unbaked deep dish pie shell

Instructions:

In saucepan boil sugar and corn syrup together for 2 to 3 minutes; set aside to cool slightly.

In large bowl beat eggs lightly and very slowly pour the syrup mixture into the eggs, stirring constantly.

At this point I like to strain the mixture to make sure it's smooth and lump free.

Stir in butter, vanilla, and pecans and pour into crust.

Bake in a 350°F oven for about 45 to 60 minutes or until set.

Source : allrecipes.com