

Grandma's Tried And True Pecan Pie

INGREDIENTS

1 pie crust, store-bought or homemade
1/2 cup sugar
1/4 cup brown sugar
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1 cup light corn syrup
3 eggs, beaten
4 tablespoons salted butter, melted
1 1/2 teaspoons vanilla extract
1 1/2 cups whole pecan

PREPARATION

Preheat oven to 350°, place your (rolled out) pie crust in a 9 or 10-inch pie pan.

Fold outer edges under and crimp accordingly, trimming off any excess crust.

In a large bowl, whisk together sugars (white and brown), salt and cinnamon, then beat in corn syrup, eggs, melted butter and vanilla extract until mixture is totally smooth and everything is incorporated.

Pour pecans into pie crust and spread into a roughly even layer.

Pour corn syrup mixture over nuts, gently pressing nuts into liquid so none of them are poking up out of the top layer.

Cover carefully with aluminum foil, then place pie dish in oven and bake for 30 minutes.

Remove foil and continue cooking for another 20-30 minutes, or until center is just set, but not too jiggly.

Remove pie from oven and let cool before serving.

Slice into wedges and serve plain or with vanilla ice cream.
Enjoy!