

Pecan Pie Cobbler

This pecan pie dessert with cobbler , is the easiest dessert I made this last three months

To Make this Recipe You'll Need the following ingredients:

- ⇒ 6 large eggs, beaten .
 - ⇒ 2 cups and half brown sugar .
 - ⇒ 1 cup melted butter .
 - ⇒ 2 cups coarsely chopped pecans
 - ⇒ 4 tsp pure vanilla extract .
 - ⇒ 2 cups pecan halves .
 - ⇒ Butter-flavor cooking spray .
 - ⇒ 2 1/2 cups light corn syrup
- !!Butter-flavor cooking spray!!

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INSTRUCTIONS :

- ⇒ Preheat oven to 350 degrees F . And grease a baking dish using cooking spray .
- ⇒ Place crust in baking dish, and trim edges to fit .
- ⇒ Combine , brown sugar , corn syrup , butter, vanilla and

eggs in large mixing bowl , mix very well then add chopped pecans .

⇒ Spoon half of batter into crust , and place over top the second pie crust and spray with Butter-flavor cooking spray .

⇒ Bake for about 15 minutes , remove it from oven and arrange pecan halves on top , and bake for 30 more minutes .

Slice and serve it with vanilla ice cream .

ENJOY !!