

SOUTHERN PECAN PIE

a la Karo Syrup label, c. 1945

ingredients

3 eggs
1 cup Karo Light or Dark Corn Syrup
1 cup sugar
2 Tbsp corn oil margarine, melted
1 tsp vanilla
1/8 tsp. salt
1 cup pecans
1 9 inch unbaked pastry shell

directions

Beat eggs slightly in a small bowl with mixer at medium speed.
Beat in corn syrup, sugar, margarine, vanilla, salt.
Stir in Pecans.
Pour filling into pastry shell.
Bake in 350°F oven for 55 to 65 minutes or until knife inserted halfway between center and edge comes out clean.
Cool.
If desired, serve with whipped cream.
Makes one 9 inch pie.