

# PERFECT PECAN PIE

## Ingredients

1/2 recipe basic pie dough	1 1/2 cups light corn syrup
4 large eggs	1 Tbsp melted butter
3/4 cup sugar	1 tsp pure vanilla extract
1/2 tsp salt	1 1/2 cups pecan pieces
	Vanilla ice cream, optional

## Directions

1. Preheat oven to 350 degrees.
2. Prepare pie dough and line a pie pan. Refrigerate until ready to fill.
3. In a bowl, beat the eggs together with the sugar and salt. Add the corn syrup, butter, and vanilla and whisk until all is thoroughly incorporated and the mixture is frothy.
4. Spread the pecans in a layer on the bottom of the pastry shell, and pour in the filling. Bake until firm, about 1 hour.
5. Serve warm, cut into wedges, with or without vanilla ice cream.