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Pecan Pie – 9”

INGREDIENTS:

- 2 1/2 oz. melted butter
- 4 eggs
- 3/4 cup sugar
- 1/2 tsp salt
- 1 cup plus 2 Tbls dark corn syrup
- 1 heaping cup pecans

PROCESS:

Put pecans in the bottom of the pie shell.

Melt butter and set aside.

Mix remaining ingredients in a bowl until well combined and add the cooled melted butter.

Pour over the pecans in the pie shell and bake at 300°F until puffy around the edges and set, about 30-35 minutes.