

Country Pecan Pie



PREPARATION TIME
15 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
spiced tea



Pecan halves are priced much higher than the product known as pecan pieces. You can go easy on your budget without affecting the flavor when you use the pecan pieces.

SHOPPING LIST

- pie shell • pecan halves
- whipping cream
- ground nutmeg

ON HAND

- butter • eggs • sugar • salt
- corn syrup

INGREDIENTS

- 2 tablespoons butter or margarine
- 4 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup light corn syrup
- 1 teaspoon salt
- 1 unbaked (9-inch) pie shell
- $1\frac{1}{2}$ cups pecan halves
- $\frac{1}{2}$ cup whipping cream
- $\frac{1}{2}$ teaspoon ground nutmeg

SERVES 6

COOK'N Xpress

- Minimize cleanup by placing the pie on a baking sheet lined with parchment paper before baking. Drips will fall on the parchment and save cleanup time.

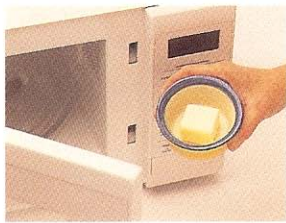
Make Ahead

You can prepare this Southern favorite up to 8 hours ahead. Garnish just before serving.

VARIATION

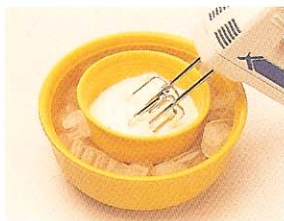
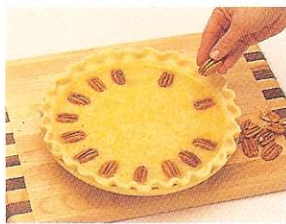
For an extra sweet twist on this classic, substitute maple syrup for the corn syrup.

- 1 Preheat oven to 350°F. Place butter in a microwave-safe dish. Microwave on HIGH for 30 seconds or until melted. Cool slightly.



- 2 Beat eggs in a bowl until just blended. Stir in butter, sugar, corn syrup and salt. Pour egg mixture into pie shell.

- 3 Place pecan halves in a circular pattern over filling. Bake for 45 minutes or until a knife inserted in center comes out clean. Cover crust with foil toward the end of baking to prevent overbrowning.



- 4 Cool pie slightly. Beat whipping cream in a chilled mixing bowl until stiff peaks form, about 5 minutes. Top each serving of pie with a dollop of whipped cream. Sprinkle with nutmeg.