

## Pecan Pie by Lynn's Recipes

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Lynn demonstrates how to make Pecan Pie. This is a great dessert for any time of the year and especially at the Holidays. This can be served with whipped cream or ice cream.

### Ingredients:

- 3 eggs
- 1 cup granulated sugar
- 1 cup dark corn syrup
- 2 Tablespoons butter, melted
- 1 Tablespoon all purpose flour
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1-1/2 cups pecan halves
- 1 premade or homemade pie crust for a 9" pie

Preheat oven to 400°.

Beat eggs in a medium bowl. Beat the rest of the ingredients, except the pecans, until smooth and incorporated together. Stir in the pecans. Pour the filling into the unbaked pie shell.

Bake in the preheated oven for 15 minutes. Reduce heat to 350° and continue baking for 35-40 minutes. The pie will be brown and slightly puffed. Cool before cutting.

\*If the outer edges of the pie start getting too brown, cover them with aluminum foil, and continue baking.

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Lynn's Recipes: December 2012  
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