

Pecan Pie

3 eggs
1 /2 cup of sugar
1 /2 cup of brown sugar
1/ 2 cup Karo corn syrup
1 /2 cup melted butter (1 stick)
1 cup of pecans
1 unbaked pie shell

Beat eggs slightly.

Stir in Sugar, Corn syrup and melted butter.

Add pecans.

Pour into unbaked pie shell.

Bake at 350 degrees 35 to 40 minutes or until filling is slightly firm.

Center of pie may look soft when gently shaken but will firm when cool.

Contributed by: Jan Lawrence