

Pecan Pie

Dorothy Schlicht, Brainerd

9" Unbaked pie shell

2 c. Pecans-chopped

3 large Eggs

1 c. Sugar

1 c. Light Karo Syrup

5 TBSP Butter-melted

1 tsp Vanilla

1 TBSP Dark Rum

½ tsp Salt

Preheat oven 375°. Spread pecans on baking sheet and toast, stirring until golden 6-7 minutes. Wisk remaining ingredients together. Stir in toasted nuts and pour into pie shell. Bake until edges are firm and the center is set but quivery, like gelatin for 35-45 minutes. Cool 1 ½ hours. Serve with real whip cream and enjoy!



Recipe
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