



Classic Pecan Pie

Ingredients:

- 3 eggs
- 1 cup sugar
- 1 cup light or dark corn syrup
- 2 tablespoons margarine, melted
- 1 teaspoon vanilla
- 1½ cups pecan halves
- Easy-As-Pie Crust (recipe follows)

Directions:

- Preheat oven to 350°.
- In medium bowl, beat eggs slightly.
- Add sugar, corn syrup, margarine and vanilla; stir until well blended. Stir in pecans. Pour into pie crust.
- Bake 50 to 55 minutes or until knife inserted halfway between center and edge comes out clean. Cool on wire rack.

Yield: 8 servings

Prep time: 10 minutes

Bake time: 55 minutes, plus cooling

Notes:

California Pecan Pie: Stir $\frac{1}{4}$ cup sour cream into eggs until blended.

Kentucky Bourbon Pecan Pie: Add up to 2 tablespoons bourbon to filling.

Chocolate Pecan Pie: Reduce sugar to $\frac{1}{3}$ cup. Melt 4 squares (1 oz. each) semi-sweet chocolate with margarine.

Easy-As-Pie Crust

Makes 1 (9-inch) pie crust.

Ingredients:

- $1\frac{1}{4}$ cups flour
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup margarine
- 2 tablespoons cold water

Directions:

- In medium bowl, mix flour and salt.
- With pastry blender or 2 knives cut in margarine until mixture resembles fine crumbs. Sprinkle water over flour mixture while tossing with fork to blend well. Press dough firmly into ball.
- On lightly-floured surface, roll out to 12-inch circle. Fit loosely into 9-inch pie plate. Trim and flute edge.
- Fill and bake according to recipe.

Prep time: 15 minutes