

ROY

PECAN PIE



A classic holiday pie with a buttery crust and a sweet, gooey filling packed with toasted pecans. The perfect dessert to end any festive meal with tradition and flavor!

Ingredients:

- 4 eggs
- 1 cup sugar
- 1 cup dark Karo syrup
- 1 tsp vanilla
- ½ cup melted butter
- 1 cup pecans

Instructions:

1. Preheat the oven to 375°F.
2. Beat eggs slightly, add sugar, and beat until syrupy. Add Karo syrup, vanilla, and blend.
3. Add melted butter to the egg mixture.
4. Place pecans in a pie shell and pour the filling over the nuts.
5. Bake for 45 minutes or until set and browned. A knife should come out clean.