



Christmas Recipes

from

Montreat

Presbyterian Church

Monday, Dec. 14, 2020

Pecan Pie from Jane Anderson

I got the pecan pie recipe years ago from a Dear Abby column and then I figured that If I doubled it I could get three or 4 pies and for our large family that was great. With our extended family thanksgiving dinners there had to be many doublings as the crowd grew to 30 and even 50.

Pecan Pie

9 inch unbaked pie crust
1 cup light corn syrup
1 cup firmly packed dark brown sugar
3 eggs, slightly beaten
1/3 cup butter, melted
1/3 teaspoon salt
1/3 teaspoon vanilla
1 heaping cup pecan halves

Heat oven to 350 degrees.

In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well.

Pour filling into unbaked pie crust; sprinkle with pecan halves.

Bake at 350 degrees for 45 to 50 minutes or until the center is set. A toothpick inserted in the center will come out clean when pie is done. Begin testing at 45 minutes. If crust or pie appears to be getting too brown, cover with foil for the remaining

baking time.

Cool.

You can top it with a bit of whipped cream, or leave it plain.

Serves 8 to 10

I double this and it will make 3 to 4 pies depending on the size of the pie crust.

Jane Anderson



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