

## CLASSIC GEORGIA PECAN PIE

RECIPE COURTOSEY OF: GEORGIA FARM BUREAU/ THE GEORGIA MONITOR

### Ingredients

- 3 eggs, beaten
- 1 cup sugar
- 1 cup light or dark corn syrup
- 1 teaspoon vanilla
- 3 tablespoons butter, melted
- 1 1/2 cups Georgia pecan halves, chopped or halved (personal preference)
- 1 deep dish unbaked pie shell (If you use a frozen pie shell it will brown quicker than others so you may need to cover edges with foil to prevent from over browning.)

### Directions

1. Preheat oven to 350°.
2. Combine eggs, sugar, corn syrup, vanilla, and butter. Stir with a wooden spoon to combine, then stir in pecans.
3. Pour into pie shell.
4. Bake 40 - 45 minutes or until knife inserted in center comes out clean.
5. Cool before serving. Makes about 8 slices.

