



Pecan Pie

Ingredients

- 1 $\frac{3}{4}$ cups white sugar
- $\frac{1}{4}$ cup dark corn syrup
- $\frac{1}{4}$ cup butter
- 1 tablespoon cold water
- 2 teaspoons cornstarch
- 3 large eggs
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla extract
- 1 $\frac{1}{4}$ cups chopped pecans
- 1 (9-inch) unbaked pie shell

Instructions

1. Preheat your oven to 350°F (175°C). Gather all your ingredients.
2. In a medium saucepan over medium heat, combine the sugar, dark corn syrup, butter, cold water, and cornstarch. Bring the mixture to a full boil, then remove from heat.
3. In a large bowl, beat the eggs with an electric mixer until frothy. Slowly add the hot syrup mixture, beating continuously.
4. Stir in the salt, vanilla extract, and chopped pecans until evenly combined.
5. Pour the pecan filling into the unbaked pie shell.
6. Bake in the preheated oven for 45 to 50 minutes, or until the filling is set and slightly puffed.
7. Let the pie cool completely to room temperature before slicing and serving.