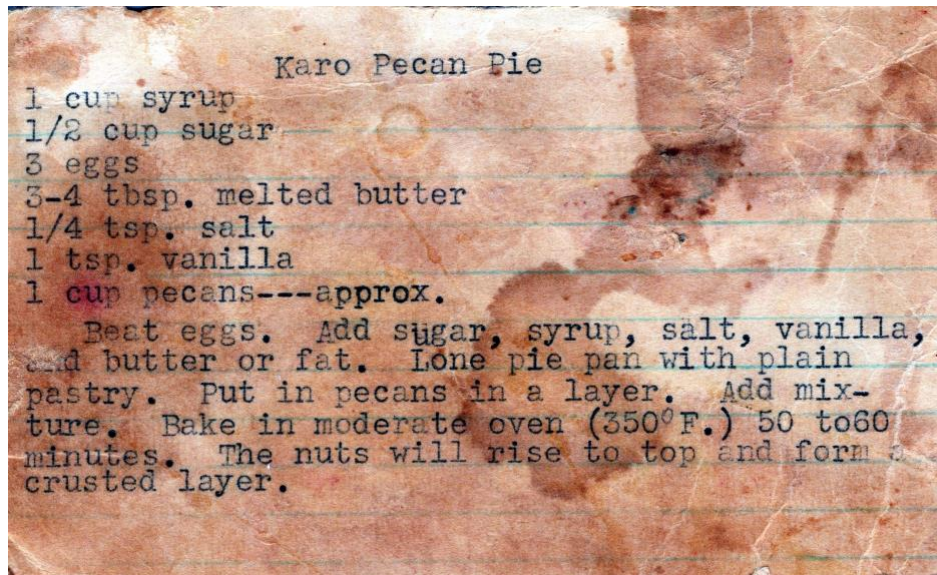


Pecan Pie



Makes the cake at events



ABBY

My mother had a notorious sweet tooth and had discovered the pie while a guest at the Phoenix Hotel in Lexington, Ky. (The hotel has since been demolished.) The recipe had been created by the hotel's pastry chef, who kindly shared it with her. Because one good turn deserves another — here it is:

Abby's Famous Pecan Pie

- 9-inch unbaked pie crust
- 1 cup light corn syrup
- 1 cup firmly packed dark brown sugar
- 3 eggs, slightly beaten
- ½ cup butter, melted
- ½ teaspoon salt
- 1 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 into unbaked pie crust; sprinkle with pecan halves.
■ Bake at 350 degrees for 45 to 50 minutes or until center is set. (Toothpick inserted in center will come out clean when pie is done.) If the crust or pie appears to

be getting too brown, cover with foil for the remaining baking time. Cool.

You can top with a bit of whipped cream, but even plain, nothing tops this!

Tip: The original recipe stated that the pie should be baked 45 to 50 minutes in a preheated 350-degree gas oven. If an electric oven is used, it may be necessary to add 15 to 20 minutes to the baking time. Enjoy!

www.DearAbby.com
DEAR ABBY
P.O. Box 69440
Los Angeles, CA 90069

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Pecan Pie

PECAN PIE
ANNETTE COLEMAN

1 cup lite karo syrup
½ cup sugar
3 eggs
4 tblsp melted butter
¼ tsp salt
1 tsp vanilla
1 cup pecans

Prepare crust as directed.

Beat eggs. Add everything except pecans. Once combined, add in pecans.
Bake 350 for 50-60 min