



Noreen's Kitchen

Brown Sugar Pecan Pie

Ingredients

1 cup dark cane syrup or corn syrup	1 tablespoon cornstarch
3 eggs lightly beaten	2 teaspoons good quality vanilla extract
1 cup packed brown sugar	2 cups pecan halves
4 tablespoons butter melted	1 unbaked 9 inch deep dish pie shell

Step by Step Instructions

Preheat oven to 350 degrees.

Place baking sheet in the oven to preheat. This will help the bottom of your pie crust to be crisp during the baking process.

Combine cane or corn syrup, eggs, brown sugar, melted butter, cornstarch and vanilla in a bowl. Whisk until blended.

Place pecans in the bottom of the unbaked pie shell. You can take the time to arrange to pecan halves so they are pretty side up if you like.

Pour liquid mixture over pecans and gently tap the pie on the counter to release any air bubbles.

Remove baking sheet from the oven and place pie in the center of the sheet to catch any spills while baking. If you are baking two pies, arrange them so they will fit on your sheet pan.

Bake for 45 minutes and check for doneness. Pie is done when a knife, inserted in the center comes out clean and there are no visible signs of liquid.

If crust edges begin to brown, cover with a pie shield or some aluminum foil bent around the crust only.

When pie is done, remove from oven and place on a cooling rack, allow it to cool for at least 2 hours before wrapping or covering. Store at room temperature.

This pie is best when made one day prior to serving. The sugar custard is best when it has had time to set completely.

Enjoy!