

Matherne's Meal Ideas

Pecan Pie



Directions:

1. Preheat the oven to 375 degrees F. Spread the pecans evenly on the bottom of the pie shell. In a mixing bowl, whisk the eggs, sugar, brown sugar, cane syrup, vanilla, salt, butter, and flour, together. Mix well.

2. Pour the mixture over the pecans. Bake for about 1 hour, or until the filling sets.

Remove the pie from the oven and allow to cool for 10 minutes before slicing. Serves 8.

Ingredients:

- 1 prepared 9-inch pie shell, uncooked
- 1 3/4 cups pecan pieces
- 4 eggs, beaten
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 1/4 cup Steen's 100 percent Pure Cane Syrup
- 1/4 cup light corn syrup
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 1/2 stick butter, softened
- 1 tablespoon flour

Find all your recipe needs at your neighborhood Matherne's Supermarket!