

## Dessert

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# Corn Syrup Free Pecan Pie

Dixie Crystals Sugar

**Preparation Time: 20 minutes**

**Bake Time: 1 hour 5 minutes**

**3 large eggs**

**3/4 cup water**

**1 3/4 cups Imperial Sugar brown sugar (medium or dark brown), well packed**

**1/2 teaspoon salt**

**1/2 stick unsalted butter**

**1 tablespoon cognac, rum or brandy (optional)**

**1 tablespoon vanilla extract**

**2 1/2 cups pecan halves**

**1 9-inch pie shell**

Preheat oven to 400 degrees.

In a bowl, whisk the eggs and water until well blended and no egg strings remain. Whisk in the brown sugar and salt. Melt the butter and add to the above.

Chop 3/4 cup of the pecans in medium pieces and spread on the bottom of the pie shell. (Reserve the remaining pecans for the top).

Pour a little less than half of the filling into the pie shell to cover the pecan pieces (the pecans will automatically float to the top.)

Arrange the remaining pecan halves in a circular pattern covering the floating pecan halves.

Using a spoon, drizzle the remaining syrup over the pecan halves until the pie shell is filled to the rim. It is possible that you could have some remaining syrup. (Some pie shells are measured from the outer edge and some from the inner edge and depth may vary.)

Place in the preheated oven for 10 minutes. Reduce the temperature to 325 degrees and bake until the center of the pie no longer trembles and feels "set" when touched. If the center of the pie is rising, it is also a sign of doneness.

Remove from the oven and allow to cool before serving.

Yield: 1 9-inch pie

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Per Serving (excluding unknown items): 3265 Calories; 292g Fat (78.0% calories from fat); 51g Protein; 135g Carbohydrate; 25g Dietary Fiber; 760mg Cholesterol; 2456mg Sodium. Exchanges: 8 1/2 Grain(Starch); 3 1/2 Lean Meat; 55 Fat.