

Grandmother`s Secret Pecan Pie

Sue Lynn Willett - Loganville, GA
Treasure Classics - National LP Gas Association - 1985

Servings: 6

1 nine-inch unbaked pie shell
1 cup pecans
1 tablespoon flour
1/2 cup white sugar
3 eggs
1 teaspoon vanilla
dash salt
1 cup Green Label karo pancake syrup
1 stick butter

Preparation Time: 5 minutes

Bake Time: 45 minutes

Spread one cup of pecans in the bottom of a pie crust.

In a bowl, mix the flour and sugar. Add the eggs and stir to mix. Add the vanilla and salt. Add the pancake syrup then add the melted butter. Stir well.

Pour the mixture over the pecans.

Bake at 350 degrees for 45 minutes.

Per Serving (excluding unknown items): 299 Calories; 30g Fat (87.6% calories from fat); 5g Protein; 5g Carbohydrate; 1g Dietary Fiber; 147mg Cholesterol; 191mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 5 1/2 Fat.