

My Montana Pecan Pie

Donna Duffey - Fairview, MT

Treasure Classics - National LP Gas Association - 1985

Servings: 8

3 eggs, slightly beaten
1/3 cup light or dark corn syrup
1 cup sugar
2 tablespoons margarine, melted
2 tablespoons evaporated milk
1 teaspoon vanilla
2 tablespoons flour
1 1/2 cups pecans
1 unbaked nine-inch pie shell

Preparation Time: 15 minutes

Bake Time: 55 minutes

In a large bowl, stir together the eggs, corn syrup, sugar, margarine, milk, vanilla and flour until well blended. Stir in the nuts.

Turn the batter into the pie shell.

Bake in the oven at 350 degrees for 50 to 55 minutes or until a knife comes out clean.

Per Serving (excluding unknown items): 299 Calories; 19g Fat (54.4% calories from fat); 4g Protein; 31g Carbohydrate; 2g Dietary Fiber; 81mg Cholesterol; 64mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.