

# Pecan Pie - Williamsburg Inn

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

*Pastry for a nine-inch pie*

*3 eggs*

*2/3 cup sugar*

*1/3 teaspoon salt*

*1/3 cup (5 tablespoons)*

*butter, melted*

*1 cup dark corn syrup*

*1 cup pecan halves*

Preheat the oven to 375 degrees.

Line the pie pan.

In a bowl, beat together with a rotary beater the eggs, sugar, salt, melted butter and corn syrup.

Mix in the pecan halves. Pour into the pastry-lined pan.

Bake for 40 to 50 minutes until set and the pastry is nicely browned. Cool. Serve cold or slightly warm

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Per Serving (excluding unknown items): 2645 Calories; 118g Fat (38.1% calories from fat); 28g Protein; 404g Carbohydrate; 8g Dietary Fiber; 718mg Cholesterol; 1733mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 21 1/2 Fat; 25 Other Carbohydrates.