

Pecan Pie West Virginia

Maxine Winfrey - Princeton, WV

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Servings: 6

2 cups brown sugar

2 eggs

3/4 cup milk

3 tablespoons flour

1 teaspoon vanilla

3 tablespoons butter

1 nine-inch unbaked pie shell

1 1/2 cups whole or half pecans

Preparation Time: 10 minutes

Bake Time: 35 minutes

In a bowl, mix the brown sugar, eggs, milk, flour, vanilla and butter.

Pour into the unbaked pie shell.

Spread the pecans on the top.

Bake for 10 minutes at 450 degrees. Reduce the temperature to 300 degrees.

Bake for 25 minutes.

Per Serving (excluding unknown items): 292 Calories; 8g Fat (25.6% calories from fat); 4g Protein; 52g Carbohydrate; trace Dietary Fiber; 90mg Cholesterol; 116mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 3 Other Carbohydrates.