

**Dessert**

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# Texas Pecan Pie

Dixie Crystals Sugar

**Preparation Time: 15 minutes**

**45 minutes**

**1 9-inch pie shell**

**1 1/2 cups pecan halves or pieces**

**3/4 cup evaporated milk**

**2 large eggs**

**1 teaspoon vanilla extract**

**1/2 teaspoon salt**

**1/2 stick (1/4 cup) unsalted butter, melted**

**1 1/2 cups Imperial Sugar light brown sugar**

**1/2 cup Imperial Sugar extra fine granulated sugar**

Preheat oven to 400 degrees.

Prepare or thaw a 9-inch pie crust. Place the crust on a foil or parchment-lined cookie tray for easy cleanup after baking.

Pour the pecan halves or pieces in the pie shell and set aside.

Using a whisk, combine the evaporated milk, eggs, vanilla, salt and melted butter. Whisk in the brown sugar and granulated sugar and combine well.

Pour the filling over the pecans. The pecans will float to the surface.

Bake in the oven for 10 minutes.

Reduce the oven heat to 350 degrees and bake until the center no longer trembles, about 35 to 45 minutes.

Yield: 1 9-inch pie

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Per Serving (excluding unknown items): 1623 Calories; 119g Fat (65.9% calories from fat); 37g Protein; 102g Carbohydrate; 4g Dietary Fiber; 604mg Cholesterol; 2578mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 22 Fat.