

a pearl kind of girl

Pecan Pie

3/4 cup sugar

2 1/2 tablespoons flour

1/4 teaspoon salt

1 cup dark Karo

2 eggs

1/2 cup Pet evaporated milk (another brand is fine too)

1 teaspoon vanilla

1 cup pecan pieces (or halves)

Mix sugar, flour, and salt in a large mixing bowl.

Stir in Karo syrup, and beat in eggs one at a time.

Add evaporated milk, vanilla, and pecans, mixing well before pouring into pie crust.

Bake at 375 degrees for 50 minutes.

Tip from Monna: top off the pie with warm maple syrup and Blue Bell vanilla ice cream.

Pie Crust

8 tablespoons cold unsalted butter (cut into smaller pieces)

1 1/3 cups all-purpose flour

1 tablespoons sugar

1/4 teaspoon salt

4 tablespoons ice water

In a food processor combine flour, sugar and salt. Add the butter pieces and pulse until mixture forms large, coarse crumbs. Add the ice water a little at a time and pulse until the dough begins to form. Transfer the dough to a work surface and shape into a 9-inch pie plate. Pre-bake at 400 degrees for 20 minutes when recipe calls for it.

