

## **Alan's PECAN PIE**

### **INGREDIENTS:**

3 - eggs  
3/4 - cup white sugar (1/2 cup if you like less sweet)  
3/4 - cup dark Karo or regular pancake syrup  
1/4 - cup butter (melted)  
1 - tsp vanilla extract (optional)  
1 - cup crushed pecan pieces  
8 - pecan halves

### **CRUST:**

1 - 9 inch pie crust (your homemade or store bought)

### **INSTRUCTIONS:**

Preheat oven to 350F

Whip the eggs until slightly frothy

Combine the rest of the ingredients with the eggs

Pour mixed ingredients into pie crust

Cover top edges of exposed pie crust with narrow strips of aluminum foil to prevent burning crust's edges.

Garnish top of with pecan halves

Cook at 350F for 35 to 40 minutes

Cool to room temperature before serving.

Serves 6 or 8