Classic Pecan Pie

*Recipe By:* Karo(R)

Ingredients

* 1 cup Karo(R) light corn syrup\*
* 3 eggs
* 1 cup sugar
* 2 tablespoons butter, melted
* 1 teaspoon vanilla extract
* 1 1/2 cups pecans
* 1 (9 inch) unbaked deep dish pie crust

Directions

1. Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans.
2. Pour into pie crust.
3. Bake at 350 degrees F on center rack of oven for 60 to 70 minutes.
4. Cool for 2 hours before serving.

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