

# FROM THE KITCHEN OF PROFESSOR BEYER

RECIPE NAME:

PERFECT PECAN PIE

SERVES: 8

COOK TIME: 35-40 MINUTES

## INGREDIENTS:

4 Eggs

1 cup brown sugar

$\frac{3}{4}$  cup maple syrup

$\frac{1}{2}$  teaspoon salt

$\frac{1}{4}$  cup melted butter

1 teaspoon vanilla extract

2 cups pecans, chopped

9 inch unbaked piecrust

$\frac{1}{3}$  cup pecan halves  
(for decoration)

## STEPS:

1. Preheat oven to 400. Line 9 inch pie pan with crust. Beat eggs well in a large bowl. Add brown sugar, maple syrup, salt, melted butter, and vanilla to the eggs and mix thoroughly.
2. Sprinkle chopped pecans in pastry. Pour egg mixture over pecans. Arrange pecan halves on top of filling for decoration.
3. Bake for 10 minutes. Reduce heat to 325 and bake for 25-30 minutes longer, or until set.
4. Remove from oven and let cool to room temperature.