

# Our State eats

*Published in the November 2023 issue of Our State*

## Pecan Pie

*Yield: 6 servings.*

- ¾ cup light brown sugar**
- ¾ cup Karo dark corn syrup**
- 3 large eggs**
- ¼ cup salted butter, melted and cooled**
- 2½ cups pecans, chopped**
- 1 teaspoon vanilla extract**
- ½ teaspoon salt**
- 1 unbaked pie shell**
- Vanilla ice cream (optional)**

Preheat oven to 350°.

In a large bowl, mix sugar, syrup, eggs, butter, pecans, vanilla, and salt until well combined. Pour mixture into pie shell. Place pie onto a baking sheet and bake for 50 to 55 minutes or until filling is set and crust is golden brown. Serve with vanilla ice cream (optional).



Subscribe to the Our State Eats newsletter and get recipes weekly.  
**Go to [ourstate.com/os-newsletters](https://ourstate.com/os-newsletters)**