

Robert's Pecan Pie 2018

3 Eggs slightly beaten

1 Cup of Sugar

1 Cup of Corn Syrup

Dash of Salt

¼ Teaspoon of Lemon Juice

2 Cups Roasted Pecans

2 Tablespoons of Bourbon or 1 Tsp of Vanilla

Mix up and pour into unbaked pie shell. We use Pillsbury Pie Crust in a box.

Bake at 350 Degrees for 45 Minutes. Edges need to be firm.

FlyLady here: I would double the recipe because it did not fill up a deep-dish pie plate. You could possibly get one deep dish and one shallow pie.

How to Roast Pecans

Roasted Pecans make a better pie because the pecans are not gummy.

Place 4 Cups of Pecans in a shallow pan (Robert uses an old dark pizza pan)

- Put in a 300 Degree oven for 20 minutes.
- Flip them over or stir them around
- Roast for another 20 minutes
- When timer goes off after 2nd 20 minutes just turn off the oven.
- Watch them closely toward the end as they can get too dark quickly.