

Classic Southern Pecan Pie

Yield: 8 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-pecan-pie-recipe-evaporated-milk-karo-syrup>

Ingredients:

- pecan pie Classic Southern
- 2 pie shells probably just trying to stretch it out as far she could. I'm sure that's the way Granny Garvin made them, too. She would...
- pie The filling in this, maintains a lot of its syrupy character. That's what appeals to my husband. He says he prefers Aunt Bea's syr...
- 1 pie crust 9-inch, unbaked
- 2 large eggs
- 3/4 cup sugar
- 3/4 cup karo syrup
- 1 teaspoon vanilla extract
- 2 tablespoons butter melted
- 2 cups pecans chopped
- kosher salt
- eggs to a large bowl and whisk.
- 1 bowl eggs with, . Whisk until ingredients are well incorporated.
- pecans Scatter, in the bottom of the unbaked pie shell.
- pecans Pour filling over
- kosher salt Sprinkle top with

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 83 grams
3. Cholesterol: 85 milligrams
4. Fat: 64 grams
5. Fiber: 7 grams
6. Protein: 12 grams
7. SaturatedFat: 12 grams
8. Sodium: 650 milligrams

9. Sugar: 28 grams

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