

Betty's Fabulous Pecan Pie--40-Year-Old Recipe!



Uploaded on Feb 28, 2009

In this video, Betty makes her one-and-only favorite 40-year-old pecan pie recipe. I think you're going to *love* this one!

Ingredients:

- 9-inch unbaked pie crust
- 1 cup dark corn syrup
- 3/4 cup sugar (In my demonstration, I said 1 cup sugar, but 3/4 cup sugar is better.)
- 2 tablespoons flour
- 1 teaspoon salt
- 2 eggs
- 1/2 cup evaporated milk
- 1 cup pecan halves
- 1 teaspoon vanilla extract

Heat the oven to 375 degrees. In a medium to large mixing bowl, mix together 3/4 cup sugar, 1 cup dark corn syrup, 2 tablespoons flour, and 1 teaspoon salt. Beat in 2 eggs, one at a time. Add 1/2 cup evaporated milk, 1 cup pecan halves, and 1 teaspoon vanilla extract, and mix well. Pour the mixture into the unbaked pie crust. Cover the edges of the crust with aluminum foil (cut in appropriate strips) to avoid over-baking the fluted crust. Bake 40 minutes, or until a toothpick inserted in the middle comes out clean.

This is my all-time favorite pecan pie. I wouldn't think of trying to improve on it!