

Pecan Pie



PREP TIME - 15 Min

COOK TIME - 40 Min

READY IN - 1 Hr 5 Min

SERVINGS - 8

INGREDIENTS

- * 1 cup light brown sugar
- * 1/4 cup white sugar
- * 1/2 cup butter
- * 2 eggs
- * 1 tablespoon all-purpose flour
- * 1 tablespoon milk
- * 1 teaspoon vanilla extract
- * 1 cup chopped pecans

DIRECTIONS

- 1.** Preheat oven to 350 degrees F (175 degrees C).
- 2.** In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.
- 3.** Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

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