



2nd Annual Pie Baking Contest

Pecan Pie

2nd Place Adult Nut

Submitted by: Chuck Garrett

Crust:

- 1 ¼ cup all purpose flour
- ¼ tablespoon salt
- 7 tablespoons unsalted butter
- 2 tablespoon shortening
- 2-3 tablespoons ice water

Mix flour and salt in a large bowl, cut in butter and shortening until mix resembles coarse crumbs. Add cold water until dough comes together, roll into a ball, wrap in plastic chill 1 hr.



Pie:

- 1 cup dark Karo syrup
- 1 cup white sugar
- ¼ tablespoon salt
- 3 eggs slightly beaten
- 4 tablespoon butter
- 1 teaspoon vanilla flavoring
- 1 cup pecan pieces

Boil syrup, sugar and salt for 2 minutes. Pour slowly into beaten eggs stirring vigorously

Add butter, vanilla, and nuts, pour into pie crust bake 50-60 minutes on 350°.