

Mom Swieso's

Pecan Pie

Ingredients

- 3 Large eggs
- 1 cup light brown sugar
- 1 cup light corn syrup
- 5 tbl unsalted butter-melted
- 1 tsp vanilla
- ½ tsp salt
- 1 high rimmed baked pie shell
- 3 cups whole pecans- 1 cup reserved

Preparation

Toast pecans at 375 degrees in oven on rimmed baking sheet-6-8 minutes. Let cool and then chop 2 cups to a medium to small chop.

Wisk together remaining ingredients in large bowl. Add mix to baked pie crust and top with remaining pecans. (best if all added flat, spiral pattern)

Bake pie 35 to 35 minutes until edges are firm and center seems set. Remove and cool on rack at least 1 ½ hour. Serve with whipped cream.