

## Perfect Pecan Pie Recipe

If you want a perfect pecan pie every time, you need this recipe in your life. It has the traditional Southern pecan pie taste of rich and nutty caramelized filling in a flaky buttery pie crust, but the best part is that it never misses.

### Ingredients

3 eggs

1 cup granulated sugar

1/2 cup white corn syrup

3/4 stick melted butter

1 cup chopped pecans

1 unbaked pie shell

### Instructions

In a medium bowl, beat eggs, then blend in the sugar. Stir in the remaining ingredients, mixing well.

3 eggs, 1 cup granulated sugar, 1/2 cup white corn syrup, 3/4 stick melted butter, 1 cup chopped pecans

Pour pecan pie filling into the unbaked pie crust.

1 unbaked pie shell

Place pecan pie in a cold oven. Turn to 300 degrees and bake for 1 hour.