

# RECIPES

from The Cove Kitchen

## Pecan Pie

Makes one 9-inch pie

### Ingredients

1/8 cup unsalted butter

1/3 cup all-purpose flour

3/4 cup light brown sugar

2 eggs

3/4 cup light corn syrup

2/3 tsp vanilla extract

1/4 tsp kosher salt

1 cup chopped pecans

Reserve some pecan halves (or additional chopped pecans) for topping

1 (9 inch) partially-cooked pie crust (located in the frozen section at grocery store)

### Directions

Preheat oven to 300 degrees.

Blend butter and flour together until mixture becomes creamy. Blend sugar into butter/flour mixture. Once combined, beat in eggs, one at a time. Add corn syrup, vanilla and salt. Then stir in one cup chopped pecans. Place pie crust into a 9" round baking dish and pour mixture into pie crust. Add extra pecans for topping. Bake in oven at 300 degrees until set, about 1-1.5 hours.

Allow pie to cool to room temperature.

Enjoy!

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