

Mississippi Pecan Pie

Rene Adkins, *CISR Processing Supervisor*

Pie Crust:

- 1 1/3 cups flour
- 1/2 teaspoon salt
- 1/2 cup Crisco
- 3 tablespoons ice water

Add salt to flour and cut Crisco into this. Add water and mix until ingredients are blended. Lightly dust work space with flour and roll dough out to fit pie pan.

Pecan Pie Filling:

- 1 cup corn syrup
- 3/4 cup sugar
- 3 eggs lightly beaten
- 3 tablespoons butter
- 1 teaspoon vanilla
- 1 cup pecans, coarsely broken

Boil syrup and sugar together about two minutes. Pour slowly over eggs, stirring all the while. Add butter, vanilla and nuts.

Pour into unbaked pie crust. Bake 50 minutes at 350 degrees. Pie will be done when completely puffed across top.



Nutrition Facts

	Per Serving		Servings: 8
Calories:	485.1	Sodium:	238.6 mg
Total Fat:	23.1 g	Potassium:	106.4 mg
Saturated:	5.7 g	Total Carbs:	68.7 g
Polyunsaturated:	6.8 g	Dietary Fiber:	2.0 g
Monosaturated:	9.3 g	Sugars:	52.3 g
Cholesterol:	65.3 mg	Protein:	5.1 g