

KATE'S SOUTHERN PECAN PIE

1 cup pecan halves
3 eggs
1 tblsp melted butter
1 cup light karo syrup
1/2 tsp vanilla
1 cup sugar
1 tblsp flour

pie dough for 9" pie pan

Arrange pecan halves in bottom of pie pan.

Beat eggs, add butter, corn syrup and vanilla.

Stir until well blended.

Combine sugar and flour and blend with egg mixture.

Pour over pecans in pie pan. Let stand until nuts rise to surface.

Bake at 350 degrees for 45 minutes. (Don't worry about checking for doneness. Just give it 45 minutes and you'll be good to go!) (I'm thinking about trying a shortbread crust this year. After all, what's a few more calories at Thanksgiving?!)

ELAINE'S PIE CRUST

2 cups sifted all-purpose flour
3/4 teaspoon salt
1/2 teaspoon almond extract
2/3 cups shortening (my mom was adamant—Crisco or don't bother!)
4-6 tablespoons cold water

Sift flour and salt. Cut in shortening. (Mom always used two table knives.) Add water a tablespoon at a time and gently mix with a fork until dough holds together. Divide, roll out, and follow directions for whatever pie you're making. Makes 2 9" shells or 1 9" double-crust pie