



## Pecan Pie

For Crust:

1 ½ Cups sifted Heckers or Ceresota Unbleached Flour  
¾ tsp salt  
½ cup butter  
3 tbsp. water

Sift flour with salt, cut in butter with pastry blender until mixture resembles coarse meal. Add water and form ball. Roll out on pastry cloth. Fit into 9" pie tin, trim and crimp edges. Prick bottom liberally.

Filling:

4 tbsp. butter  
¼ cup brown sugar  
1 cup dark corn syrup  
3 eggs (beaten)  
1 tsp. vanilla  
½ tsp. salt  
1 cup broken pecan pieces

Preheat oven to 450°

Cream butter and sugar; add syrup, eggs, vanilla and salt. Blend well. Add pecans, turn into unbaked 9" pie crust. Bake for 10 minutes, reduce heat to 325°, and bake about 20 minutes longer. Serve with whipped cream.