

Karo Pecan Pie

1 c. light corn syrup

1 c. sugar

1 c. pecans

3 eggs

Pinch salt

Pie crust

Mix together corn syrup, sugar, eggs, and salt. Add pecans. Pour into pie crust. Bake at 350 degrees for about one hour. Pie should reach an internal temperature of 200 degrees.

Karo still has this pie on their website. I would recommend not greasing the pie pan, as it caused my crust to fall down a bit. Let the pie rest until cool before cutting.