

Pecan Pie (without Corn Syrup)



“This pecan pie...is sweet and flavorful without the overpowering sweetness of corn syrup.”

Total Time: 55 mins Yields: 8 servings

Ingredients

- 2 large eggs, at room temperature
- 1 cup light brown sugar
- ½ cup unsalted butter, melted and cooled
- ¼ cup white sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 1 cup chopped pecans
- 1 (9 inch) unbaked pie shell
- pecan halves (Optional)

Directions

- Gather all ingredients. Preheat the oven to 400°F.
- Whisk eggs in a large bowl until foamy. Whisk in melted butter. Add brown sugar, white sugar, and flour; whisk until well combined.
- Add milk and vanilla, then stir in pecans.
- Pour mixture into the pie shell and decorate the top with pecan halves.
- Bake in the preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue to bake until filling is set, 30 to 40 more minutes. Remove from the oven and cool to room temperature before serving.

<https://www.allrecipes.com/recipe/22544/pecan-pie-v/>