

Inez's Pecan Pie

- 1 cup sugar
- 1 cup dark corn syrup
- 1 cup pecans (chopped)
- 4 ea eggs
- 1 can evaporated milk (sm)
- 2 TBSP cream (maybe a bit more)
- ~ splash vanilla
- ~ pinch salt

Preheat oven to 300 degrees. Beat eggs. Add sugar, salt, syrup and evaporated milk. Mix well. Add vanilla and cream. Stir in pecans last. Bake in an unbaked piecrust for approx 35 to 40 minutes until slightly firm.

Center of pie may look soft when pie is gently shaken. It will firm as it cools.

Source: Inez Foster (Mom)