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## Pecan Pie

### Ingredients:

Single crust

1 cup light corn syrup

1 cup brown sugar

1/2 tsp salt

1 tsp vanilla extract,

1/3 cup melted butter

3 eggs

2 cups pecan halves

### Directions

Start by preheating your oven to 350°F. Combine your light corn syrup & brown sugar in a bowl. Add your melted butter, vanilla extract, and salt. Mix together well. In a separate bowl beat your eggs and add them to your sugar corn syrup mixture. Empty your filling into your pie crust and start sprinkling in your pecans. Continue adding pecans until your pie crust is full. Put in your oven and bake for an hour. Bake for another ten minutes if your knife doesn't come out clean when you poke it into your pie. Also add foil around the edges 30 minutes before it's done to keep your crust from burning. Let cool for at least 2 hours before serving.