

Pecan Torte

Dianna Baker, MG

- 3 eggs
- 1 cup light corn syrup
- 1 Tbs. vanilla extract
- 1 cup brown sugar
- 2 Tbs. sifted all-purpose flour
- 2 (9 inch) pie crusts
- 4 cups chopped pecans *

**Walnuts can be substituted.*

Variation: add one cup of semi-sweet chocolate chips.

Preheat oven to 350°.

1. Mix together the eggs, syrup, sugar, flour, and vanilla. Stir in pecans. Pour mixture into pastry shell.
2. Optional pie cover – Lattice strips of pie crust or cookie cutter shapes of the pie crust (placed around the edges). Attach with water or egg yolk.
3. Brush the top of the piecrust with milk or egg yolk and sprinkle lightly with sugar. Bake for 50-55 minutes, until a knife inserted half way between center and the edge comes out clean. Cover the edges if they start to get too brown. Cool before serving.