

DRINKS & DESSERT

Janis Dohmann's Pecan Pie

Our friend's the MacTaggarts used to order pecans from Texas, and we get some from them. I think that this is the recipe they recommended. (Either that, or we found it on Google! <http://www.dohmann.com/pecans/pecanpie.html>) We love this recipe. Many thanks to Janis for posting it!

2 eggs, beaten
1 cup light corn syrup
1/4 cup sugar
2 tablespoons flour
1/4 teaspoon salt
1 teaspoon vanilla
1 1/4 cups broken (chopped) pecans

Preheat oven to 375°F. Spread pecans in an unbaked 9-inch pie shell. Mix remaining ingredients and pour over pecans. Bake for 40-50 minutes or until filling is set.

Janis's tips: Cover the edges of pie crust with aluminum foil about halfway through baking to prevent crust from getting too brown before the pie is done. She also recommends using the Texas native pecans.