

## **Pecan Pie**

1 cup light Karo syrup  
1 cup dark Karo syrup  
3 ounces butter, melted  
3 eggs

2 ounces sugar  
6 ounces whole pecans  
1 teaspoon vanilla  
1 8" pie crust, unbaked

Whip eggs and sugar. Mix in syrup, butter and vanilla. Fill the pie shell. Then place pecans on top of filling and bake in 350°F oven for about 40 minutes.

## **Kentucky Pecan Pie**

1 cup white corn syrup  
1 cup dark brown sugar  
1/3 teaspoon salt  
1/3 cup melted butter

1 teaspoon vanilla  
3 whole eggs (beaten slightly)  
1 heaping cup shelled whole pecans

Combine syrup, sugar, salt, butter, vanilla and mix well. Add slightly beaten eggs. Pour into 9" unbaked pie shell. Sprinkle pecans over all. Bake in preheated 350°F oven for approximately 45 minutes. When cool, you may top with whipped cream or ice cream.

## **Southern Walnut (or Pecan) Pie**

Unbaked 9" pie shell  
1¼ cups dark corn syrup  
1 cup sugar  
4 tablespoons butter  
4 eggs

1 teaspoon vanilla  
¼ teaspoon salt  
1½ cups walnut meats, whole or  
coarsely chopped

Line a 9" pie dish with pastry. Refrigerate until ready for use.

Blend corn syrup and sugar in saucepan. Bring to a boil, stirring, over moderate heat. Add butter and stir until melted. Break eggs into mixing bowl. Beat briefly, then gradually pour syrup mixture over them, stirring rapidly. Stir in vanilla, salt and walnuts. Pour into prepared pie dish. Bake in 350°F oven 50 minutes to one hour, or until filling is set. Makes 6 to 8 servings.

## **Rhubarb & Pineapple Pie**

4 cups rhubarb, sliced  
1 to 1¼ cups sugar

1 tablespoon quick cooking tapioca  
1 cup crushed pineapple

Bake in hot oven (425°F) 30 to 40 minutes.