



Olive's Pecan Pie

For a 9" single pie crust, I roll out the crust and place in a 9-inch glass pie plate, prick it all over with the tines of a fork and bake it with pie weights for about 20 minutes at 400 degrees. I then remove the pie weights and cool the crust at least 12 minutes and then proceed with the filling. You can find one of my favorite pie crust recipes in this [blog post](#) from way back when.

Filling Ingredients

- 1/3 cup granulated sugar
- 1/2 tsp. salt
- 1/3 cup melted butter
- 1 cup dark corn syrup
- 3 large eggs, beaten
- 1/2 tsp vanilla
- Heaping 2 cups of previously toasted pecans, cooled to room temperature. I leave the halves alone because my family likes chunky textures, but you could chop them if you wish.

Instructions

Beat and combine the first four filling ingredients. Bring to a simmer for 2 minutes then cool 10 minutes. Next, add eggs a bit at a time and finally the vanilla.

Fill a partially baked (see above) single 9-inch pie crust and bake at 350 degrees for 35-40 minutes until edges puff and center is a little jiggly. Serve warmish and store the remainder in the refrigerator.