

Maple Pecan Pie

Ingredients

9 inch crust

3 large eggs, room temperature

½ cup sugar

1 cup maple syrup

3 Tbs butter, melted (unsalted)

½ tsp vanilla

¼ tsp salt

1 ½ - 2 cups pecan halves

Directions

1. Preheat the oven to 375°.
2. Prepare 9 inch pie crust.
3. In a bowl whisk eggs and sugar, butter until smooth.
4. Add maple syrup, butter, vanilla, salt and pecans.
5. Pour into crust.
6. Bake 30-40 minutes until inserted knife comes out clean..
7. Serve warm or cold with vanilla ice cream.

Recipe courtesy of Sherry Pidgeon