

UCLUB PECAN PIE

Chef Katie's pecan pie is buttery, sweet, and chock-full of nuts.

Chef Katie Cowsert, Pastry Chef, University Club of MSU

Featured Food: Pecans

Yield: serves 12

Ingredients

$\frac{3}{4}$ stick butter, melted 3 eggs
1 $\frac{1}{4}$ c brown sugar 2 c pecan halves
 $\frac{3}{4}$ c corn syrup Chocolate chips (optional)
2 t vanilla
 $\frac{1}{2}$ t salt

Preparation

Put melted butter and brown sugar in a bowl and whisk until smooth. Add corn syrup, vanilla and salt. Whisk in eggs.

Put pecan halves and chocolate chips into the raw pie shell. Pour filling over pecans. Bake at 350°F for 50 minutes to 1 hour.