



ZEKE LIFE

Pecan Pie

What You Need:

- 1 single pie crust
- 3 slightly beaten eggs
- 1 c. corn syrup
- $\frac{2}{3}$ c. sugar
- $\frac{1}{3}$ c. butter, melted
- 1 tsp. vanilla
- 1 $\frac{1}{4}$ c. pecan halves
- Cool Whip

Steps:

1. Preheat oven to 350°
2. Make pie crust for single crust pie (or thaw if frozen).
3. For filling, combine eggs, corn syrup, sugar, butter and vanilla.
4. Mix well, and stir in pecans.
5. Carefully pour the filling into the pastry shell.
6. To prevent over browning, cover edge with foil. Bake 350° for 25 min.
7. Remove foil, and bake for another 20 – 25 min. Or until the knife comes out clean.
8. Cool on wire rack. Cover and refrigerate within 2 hours.

Estimated Time:

60 – 75 minutes.

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