

# Chit Chat 'N CHOW

## CANE SYRUP PECAN PIE

*FROM THE KITCHEN OF JACLYN BROWN*

### INGREDIENTS

- 1 (9-inch) Frozen Pie Crust
- 3 Egg Yolks
- 1 Cup Pecan Halves
- 1 Cup Granulated Sugar
- 1 Cup Cane Syrup
- 1 Tablespoon Cornstarch
- 1 Teaspoon Vanilla Extract
- 3 Tablespoons Salted Butter, Melted

### DIRECTIONS

1. Preheat oven to 350°F
2. In a medium bowl, whisk together egg yolks, sugar, melted butter, cane syrup, cornstarch, and vanilla extract until thoroughly combined.
3. Fold in pecans.
4. Pour into prepared pie crust.
5. Bake 60 minutes.