

SERVINGS: 10 -12 SERVINGS

Brown Sugar Pecan Pie

PREP TIME:

10 MINS

COOK TIME:

50 MINS

TOTAL TIME:

1 HR

Brown Sugar Pecan Pie - this easy and fast pecan pie recipe has no corn syrup and is FULL of brown sugar. It's our family favorite and disappears in minutes every time I make it!

INGREDIENTS

- 1 pie crust — 9", from a box or homemade
- 1 cup brown sugar — packed
- 1/4 cup granulated sugar
- 1/2 cup unsalted Challenge Butter — melted
- 2 large eggs
- 1/4 teaspoon salt
- 1 tablespoon all purpose flour
- 1 tablespoon milk
- 1 teaspoon vanilla
- 1 cup chopped pecans

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Place pie crust in pie pan and crimp edges as desired. Chill until ready to fill.
3. Whisk together both sugars, melted butter, salt, eggs, flour, milk, and vanilla until smooth. Stir in pecans and pour in prepared crust.
4. Cover edges of pie crust with foil or a pie crust shield. Bake for 10 minutes, then reduce the heat on the oven to 350°F and bake an additional 30-40 minutes, or until the middle is only slightly jiggly and the edges are set. Cool completely before slicing.

NUTRITION INFORMATION

Amount per serving (1 slice) — Calories: **357**, Fat: **22g**, Saturated Fat: **9g**,
Cholesterol: **65mg**, Sodium: **125mg**, Carbohydrates: **45g**, Fiber: **1g**,
Sugar: **27g**, Protein: **2g**