

## Lady Bird Johnson's Pecan Pie Recipe

½ cup (1 Stick) butter

1 cup sugar

1 cup dark corn syrup

½ teaspoon salt

1 ½ teaspoons vanilla

3 eggs, beaten

2 cups coarsely chopped pecans

Fluted unbaked pastry shell in a 9-inch pie pan or plate

Allow butter to stand in covered medium mixing bowl at room temperature until it is extremely soft. Add sugar, corn syrup, salt and vanilla. With a sturdy hand rotary beater or mixing spoon, beat until thoroughly blended. Add eggs and beat gently just until blended. Fold in pecans. Pour into pastry shell.

Bake in moderate (375 degrees) oven on rack directly below the center rack until top is toasted brown and filling is set in center when pie is gently shaken — about 40-50 minutes. Pastry edge should be browned and the bottom pastry a pale gold. If top of pie gets very dark towards end of baking time, place a tent of foil over it.

Cool on wire rack. If desired, serve with unsweetened whipped cream.

ENJOY!