



RUM PECAN PIE

Homemade Pie Crust Ingredients:

- 1 1/2 cups all purpose flour
- 1/4 cup very cold shortening 1/4 cup very cold butter
- 1/2 teaspoon of salt
- 2 1/2 tablespoons of ice water
- 1/2 teaspoon vanilla
- 1 tablespoon brown sugar
- Flour for dusting surface to roll out dough

Pecan Pie Filling Ingredients:

- 1 cup dark kayro syrup
- 3 eggs
- 2/3 cup sugar
- 3 tablespoons butter melted
- 2 tablespoons of rum or bourbon
- 1 1/2 cup chopped pecans
- 1 unbaked deep dish pie crust

HOMEMADE PIE CRUST DIRECTIONS:

1. In a medium bowl with a pastry blender, fork or food processor blend together flour, salt, brown sugar, shortening and butter until mixture looks like pea sized crumbles.
2. Add vanilla to ice water then slowly add to flour mixture, when dough starts to form a smooth ball put on floured surface knead a couple of times roll out and place in pie plate.
3. Fill with desired filling.

PIE FILLING DIRECTIONS:

Combined Kayro syrup, melted butter, sugar and rum/bourbon mix well then add in eggs. When mixed well add pecans stir until well coated and pour mixture into pie crust. Place pie on cookie sheet on center rack in oven at 450 for 15 minutes the turn oven down to 325 for 45-55 minutes.. Pie is done when you give it a little jiggle and it is wiggles like stiff jello. Let pie cool completely to set then enjoy!!!!

