

PECAN PIE PREPARATION

• **REMOVE** jar lid, microwave for 1 min. This allows filling to be removed easily.

In a large mixing bowl:

- **BEAT** 3 eggs with fork for One 9" Deep Dish Pie or use 4 eggs for Two 9" regular pies (1 egg = 1/4 cup). Beat just until the yolk and white are well mixed.
- **STIR** filling into eggs, blend with fork until well mixed.
 - **POUR** into prepared pie shell (see next page).
- **BAKE** 9" deep dish pie in oven at 300 degrees for approx 1 hr or two regular 9" pies at 300 degrees for 45 min approx. The pie will rise about one inch. It should be removed from the oven as soon as it is no longer runny, but moves like set gelatin when it is slightly shaken. Be careful not to overcook. The pie will "fall" after removing it from oven. You may carefully level the nuts as it falls. (Caution: It's hot!)
COOL pie 1 hr or more until set.



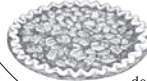
PIE CRUST

Select a prepared Pie Crust or Pie Crust Mix from your grocery and follow the instructions on the package.

HOMEMADE PIE DOUGH RECIPE

1 c flour • 1/2 tsp salt • 5 oz Crisco® (5/8 c)
3 Tablespoons cold water

Mix salt and flour. Blend in Crisco® with mixer or pastry blender to consistency of corn meal. Add water and form into a ball. Best to chill dough overnight, then roll dough to flat circle to cover a 9" pie pan. Crimp or press a fork around the dough edge forming rays.



***IMPORTANT NOTE:**

If using homemade pie dough, pre-bake pie shell 15 min at 300 degrees before filling.



Make it your Own...

Rich and creamy
Homemade Chocolate Pecan Pie
Filled with Healthy Pecans...
Just add 3 eggs and bake.

Gift Catalog 800.621.8121

CHOCOLATE PECAN PIE INGREDIENTS

Corn syrup, sugar, pecans, chocolate,
soy oil, milk solids, soy lecithin,
natural flavorings, salt.

***NUTRITIONAL FACTS:**

Serving size: 102g Servings per container 8

Amount per Serving	% Daily Value	Amount per Serving	% Daily Value
Calories 400			
Calories from fat100		Sodium 210mg.....5%	
Total Fat 11g17%		Total Carbohydrate 74g...25%	
Saturated Fat 5g...15%		Dietary Fiber 1g4%	
Trans Fat 0g		Sugars 54g	
Cholesterol 0mg.....0%		Protein 1g	

Vitamin A.....0%	Vitamin C.....0%
Calcium2%	Iron8%

Percent Daily Values are based on a 2,000 calorie diet.
Your Daily values may be higher or lower.

*Note: These values reflect only the contents of this jar, not including added ingredients.