

**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.
- **ADD** 4 Tablespoons melted margarine or butter (optional).
- **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 1 hr 20 min or two regular 9" pies at 300 degrees for 50 min. Shake the pie slightly to check for doneness. Center should move like set gelatin. Pie will "fall" after removing from oven. You may carefully level the nuts as it falls. (Caution: It's hot!)
- **COOL** pie overnight, or at least 4 hours until set.

**SERVING SUGGESTION:** Microwave each slice slightly (10 sec) and top with vanilla ice cream.



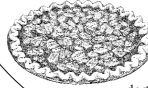
**PIE CRUST**

Use Pillsbury® fold-out crusts from your grocery refrigerated section. - or use our own

**HOMEMADE PIE DOUGH RECIPE**

1 c flour • 1/2 tsp salt • 3 oz Crisco® (3/8 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...**

You can choose to make a richer pie by using butter, or a lighter version using lite margarine. To make a perfect low fat pie with NO margarine: use 4 eggs.

**Gift Catalog 800.621.8121**

**PECAN PIE-IN-A-JAR INGREDIENTS**

Sugar, dark corn syrup, light corn syrup, pecans, natural and artificial flavorings, salt.

**\*NUTRITIONAL FACTS:**

Serving size: 102g Servings per container 8

Amount per Serving	% Daily Value	Amount per Serving	% Daily Value
Calories 400		Sodium 210mg	9%
Calories from fat .... 110		Total Carbohydrate 71g	24%
Total Fat 12g	18%	Dietary Fiber 2g	8%
Saturated Fat 1g	5%	Sugars 46g	
Cholesterol 0mg	0%	Protein 2g	

Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%

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.