

Pecan Nuts Pie Recipe

Ingredients	Preparation
<ul style="list-style-type: none">• 1 package of crust• 1 teaspoon of melted butter• 4 medium eggs• 1/3 cup of brown sugar• 1/2 cup of corn syrup• 2/3 cup of maple syrup• 3 tablespoon of flour• 1 cup of pecan nuts in pieces• 1/3 cup of melted butter• a pinch of salt	<p>Source : nutshealth.com</p> <ul style="list-style-type: none">• Preheat the oven with 350°F.• Roll the crust and lay it in a 10 inches pie plate.• Daub the crust of 1 teaspoon of the melted butter.• Reserve in the refrigerator 30 minutes.• Stir in a bowl the brown sugar, the remaining of the melted butter, the salt, the syrups and the flour.• Add the eggs in the mixture.• Lay half of the pecan nuts in the undercrust.• Cover with the eggs mixture and garnish with the remaining pecan nuts.• Cook for approximately 1 hour (check to not overcook).• Let cool 30 minutes on the counter.• Cool 2 hours before being useful.

