Pecan Pie

INGREDIENTS

1½ cups sugar
1 cup Karo syrup
3 T. butter, melted
4 eggs, beaten slightly
1½ teaspoon vanilla
2 cups pecans, chopped

DIRECTIONS

Beat eggs slightly. Add sugar and syrup. Mix well. Add vanilla and butter. Add pecans. Bake 1 hour at 300°. Makes two 8” pies or 16 small pies. VIP brand pastry shells (for small pies) are better than other brands. Bake the pies on cookie sheets for ease in handling.