

Pecan Pie

3 eggs
 1 cup sugar
 1 cup corn syrup
 1/2 teaspoon salt
 1 teaspoon vanilla
 1/8 teaspoon cinnamon
 2 tablespoons butter, melted
 1 1/2 cups pecans

Mix ingredients. Pour into prepared unbaked pie crust. Bake at 325o F for approximately 30 to 40 minutes or until filling is set.

Crust

1 cup flour
 1/4 teaspoon salt
 1 teaspoon sugar (optional)
 1/3 cup shortening
 3 to 4 tablespoons ice water

In a large bowl, combine the flour, salt and sugar. With a pastry blender, cut shortening into the flour mixture. Sprinkle water, 1 tablespoon at a time, over the flour/shortening mixture until dough is moist enough to hold together. Roll out and place in pie pan.

Variations

- Use all white sugar, all brown sugar or half and half.
- Use light corn syrup, dark corn syrup or maple syrup.
- Add 1 cup chocolate chips.

Stovetop Pecan Pie

1 stick butter
 1/4 cup waffle syrup
 1/8 teaspoon cinnamon
 1 can Eagle brand milk
 1 cup pecans, lightly toasted and chopped
 whipped topping
 1/2 teaspoon vanilla
 dash of salt
 1 regular baked pie crust or graham cracker crust

Heat butter, syrup, cinnamon and milk. Add pecans. Cook until thickened. Add vanilla and a dash of salt. Pour into pie shell and refrigerate. Top with whipped topping and sprinkle with additional pecans.

Coconut Pecan Pie

3/4 cup karo
 1 cup sugar
 3 eggs
 1 teaspoon coconut flavoring
 1/4 cup butter, softened
 3/4 cup pecans
 3/4 cup coconut

Cream eggs, butter, sugar and syrup (until it looks like lemon). Add flavoring and coconut. Sprinkle pecans over unbaked pie shell. Pour in filling. Bake at 325 degrees until set in middle.

Melita Marshall

2nd Place, 1997 Pecan Food Show

Decadent Brownie Pie

1 9-inch unbaked pastry shell
 1 cup semi-sweet chocolate chips
 1/4 cup butter or margarine
 1 (14oz) can creamy chocolate sweetened condensed milk
 1 cup chopped pecans
 1/2 cup biscuit baking mix
 2 eggs
 1 teaspoon vanilla extract

Preheat oven to 375 degrees. Bake pastry shell 10 minutes; remove from oven. Reduce heat to 325 degrees. In saucepan, over low heat, melt chips with margarine. In mixer bowl, beat chocolate mixture with chocolate condensed milk, biscuit mix, eggs, and vanilla until smooth. Add pecans. Pour into pastry shell. Bake 35-40 minutes or until center is set. Serve warm or at room temperature with ice cream. Refrigerate leftovers.

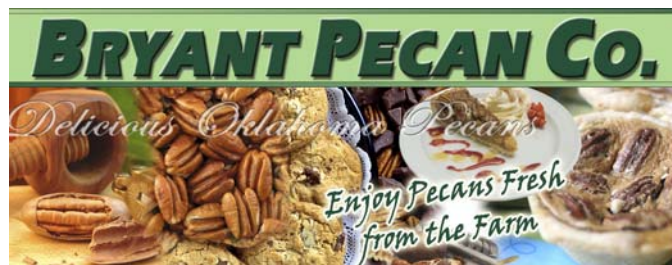
Pie Crust

5 lbs flour (all-purpose)
 3 tablespoons salt
 1 cup karo syrup
 3 lbs crisco shortening
 3 cups water

Mix. Shape into balls and freeze.

Janna Edwards

3rd Place, 1999 Pecan Food Show



Grand Ol' Pecan Pie

3 eggs
 1 cup Griffin's waffle syrup
 1 cup sugar
 2 tablespoons margarine
 1 teaspoon vanilla
 1/8 teaspoon salt
 1 cup Oklahoma native pecans

Beat eggs lightly. Combine all ingredients and blend together well. Pour into unbaked pie shell. Bake at 400 degrees for 15 minutes, lower oven to 350 degrees and bake another 30 minutes.

Pie Crust

1 cup Gold Medal Wondra (Instant) Flour
 1/4 teaspoon salt
 1/3 cup plus 1 tablespoon Crisco Shortening
 3 tablespoons water

Combine flour, salt and shortening. Beat with electric mixture on low speed until like cornmeal, add water and beat on low until holds together. Roll out on floured board.

*Joyce Lincicome
 2nd Place, 1993 Pecan Food Show*

Buttermilk Pecan Pie

1/2 cup butter
 2 teaspoons vanilla
 2 tablespoons flour
 1 cup buttermilk
 1 9-inch unbaked pie shell
 2 cups sugar
 3 eggs
 1/4 teaspoon salt
 1/2 cup chopped pecans

Preheat oven to 300 degrees. Cream butter and sugar, adding 1/2 cup sugar at a time. Blend in vanilla. Stir in eggs, one at a time. Stir in buttermilk. Combine flour and salt, add small amount to mixture at a time. Sprinkle pecans in bottom of pie crust, then pour the custard mixture over the pecans. Bake for 1 1/2 hours. This best served at room temperature.

*Maxine Haydon,
 2nd Place, 1990 Oklahoma Pecan Food Show*

Layered Pecan Pie

1 (8 oz) package cream cheese, softened
 1/3 cup sugar
 1/4 teaspoon salt
 1 egg
 1 teaspoon vanilla extract
 1 9 inch unbaked pastry shell
 1 1/4 cups chopped pecans
 3 eggs
 1 cup light corn syrup
 1/4 cup sugar
 1 teaspoon vanilla extract

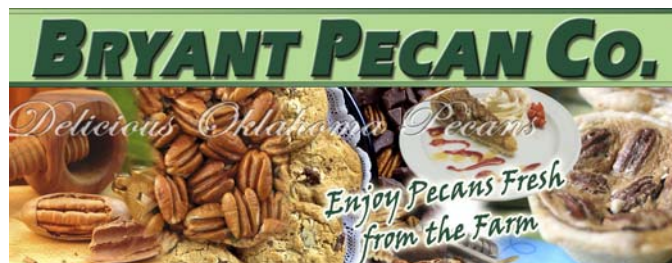
Combine first 3 ingredients; beat until smooth. Add egg and vanilla, beat until combined. Spoon into pastry shell. Sprinkle with pecans. Combine 3 eggs, corn syrup, 1/4 cup sugar and 1 teaspoon vanilla and beat well. Pour over pecans. bake at 375 degrees for 35-40 minutes.

Pastry Shell

3 cups flour
 1 cup shortening
 6 tablespoons water
 1 teaspoon salt
 1 teaspoon white vinegar

Mix flour, salt, and shortening together (until like course corn meal). Add water, egg and vinegar to flour mixture and work into a soft ball. Roll out for pie. Makes 3 shells.

*Anita Johnson
 1st Place, 1990 Pecan Food Show*



Pecan Pie

3 eggs
3/4 cup Karo Syrup
3/4 cup sugar
3 tablespoons brandy
1/2 cup miniature chocolate chips
1 teaspoon vanilla
1 tablespoon vinegar
1 tablespoon melted oleo
1 1/2 cups pecan meat

Beat eggs in large bowl until frothy. Add Karo, sugar, oleo, vanilla, vinegar and brandy. Mix well. Add pecans and chips and mix again. Pour into unbaked pie shell. Decorate top with pecan halves. Bake at 375 degrees for 50 minutes, until pecans are nicely browned.

Pie Crust

1 cup flour
dash salt
1/4 cup oil
1/8 cup milk

Blend oil and milk. Add to dry ingredients and mix well. Roll out to slightly larger than pie pan.

Andrea Mount

1st Place, 1993 Pecan Food Show

Chocolate Chip Pecan Pie

3 eggs lightly beaten
1 cup light corn syrup
1 tablespoon margarine, melted
1/2 cup sugar
pinch of salt
1/2 cup chocolate chips
1 cup pecan halves

Preheat oven to 400 degrees. In a mixing bowl, combine ingredients in order given. Mix well and pour into an unbaked pie shell. Bake for 10 minutes at 400 degrees. Reduce heat to 350 for 30-35 minutes.

Basic Pie Crust

2 cups all purpose flour
2/3 cup shortening
1/2 teaspoon salt
5-6 tablespoons ice water

In a large bowl, mix flour and salt. Using a pastry blender, cut in shortening until flour is well mixed. Sprinkle with water, a little at a time, stirring with fork until dough holds together. Form dough into a ball. Pat out on lightly floured surface. Roll out to the size you want, put into pie plate, trim edges. Pour filling in and bake.