**Pecan Pie**

 **Ingredients**

**1 (9 inch) unbaked pie crust Pie weights**

**Aluminium foil**

**¾ cup dark corn syrup**

**½ cup brown sugar**

**4 tbsp vanilla extract**

**3 large eggs**

**1 cup pecans chopped**

**¾ cup pecans chopped**

**¾ cup pecan halves**

**Maple syrup for serve**

 **Directions**

**Line pie crust with aluminium foil and pie weights. Place pie**

**crust in the preheated oven at 425F and bake for 10minutes.**

**Remove pie crust from the oven and then remove the foil**

**with the pie weights and bake again until it is golden, about**

**10 minutes. Let it cool for a few minutes. Preheat the oven to**

**350F. To make pecan filling whisk together dark corn syrup,**

**brown sugar, melted butter, vanilla extract, eggs, chopped**

**pecans, pecan halves in a large bowl. Now, pour the pecan**

**filling into the cooled pie crust. Then place the pecan pie in the**

**oven and bake for 50 minutes. Remove pecan pie crust from**

**the oven and transfer it to wire rack and let cool**

**completely, at least 1 hour. Then serve with maple syrup and**

**pecans.**