

Pecan Pie

Ingredients

- 1 c light brown sugar
- 1/4 c white sugar
- 1/2 c butter
- 2 eggs
- 1 T AP flour
- 1 T milk
- 1 t vanilla extract
- 1 c chopped pecans
- 1 unbaked 9-in pie shell

Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Add the milk, vanilla and nuts last.
3. Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

Source: <http://allrecipes.com/Recipe/pecan-pie-v/Detail.aspx>