

Romantic Monday
RUM BUTTER PECAN PIE

- 1 store bought pie shell
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup butter, melted
- 1 cup dark corn syrup
- 3 eggs, beaten
- dash salt
- 2 teaspoons rum flavoring
- $1\frac{1}{4}$ cups pecans halves

1. Preheat oven to 375 degrees. In a medium bowl beat sugar, butter, syrup, eggs, salt & rum flavoring with a wire whisk. Stir in pecan & blend well.
2. Pour mixture into unbaked pie shell. Lightly cover the edges of the piecrust with foil, for the first half of the baking time to prevent it from burning.
3. Bake 40 to 50 minutes or until the center of the pie is set.

servings: 8 / prep time: 15 minutes / cook time: 50 minutes