

Holiday Baking

Brown Sugar Pecan Pie: Baking Up A New Holiday Tradition

(NAPSA)—Legend has it that a slice of luck led to the invention of the pecan pie. In the 1930s a wife of a syrup sales executive is said to have been experimenting with common ingredients in her kitchen when she discovered that a mixture of corn syrup, sugar, eggs, vanilla and pecans baked in a pie shell produced the now classic dessert.

Today there are more than two dozen varieties of pecan pie—including chocolate, pumpkin and Irish cream—and the dessert has become a tasty tradition for families across America.

A new variation of pecan pie is expected to become popular too. It uses simple ingredients that help make baking it a piece of cake. It's made with Karo Corn Syrup with real Brown Sugar, which is a new variety of the 100-year-old brand. The five-minute preparation time allows busy cooks to make a delectable dessert for their friends and families. The syrup also saves home cooks the trouble of mixing the proper amounts of brown sugar, water and corn syrup to achieve the desired level of brown sugar sweetness in their recipes. It's good for glazes, baked beans, sweet potatoes, popcorn balls and, of course, holiday pecan pie.



Classic Brown Sugar Pecan Pie could become your next holiday tradition.

Try this brown sugar twist on the classic pecan pie recipe. It goes from scratch to the oven in five minutes and is perfect for a multitude of occasions:

Brown Sugar Pecan Pie

Prep Time: 5 minutes

Cook Time: 55 minutes

Yield: 8 servings

- 1 cup Karo Corn Syrup with real Brown Sugar**
- 3 eggs**
- 1 cup sugar**
- 2 Tbsp margarine or butter, melted**
- 1 tsp vanilla**
- 1¼ cup pecans**

1 unbaked 9-inch deep dish pie crust

- 1. Stir the first five ingredients together, then add pecans.**
- 2. Pour into pie crust.**
- 3. Bake at 350° for 50 to 55 minutes.**

For a festive touch, simply decorate the dessert plates with a swirl of corn syrup and then top with colored sugar, dusting off any excess sugar. A dab of corn syrup can also help to hold a piece of pie or cake on the plate, for a professional looking dessert presentation.

Corn Syrup Chronicles

Most cooks will tell you that corn syrup is an enormously versatile kitchen staple with a wide range of uses. It can be used to:

- Enrich flavor
- Tenderize
- Retain moisture and flavor
- Add a smooth texture to a variety of America's best-loved dishes
- Deliver enhanced browning and flavor when used as a glaze.

For additional holiday dessert, dinner and drink recipes, visit www.karosyrup.com or the Web site at www.argostarch.com.