



Pecan Pie

1 cup Karo Syrup
2 cups sugar
6 large eggs
¼ cup your favorite Bourbon
¼ teaspoon vanilla
6 ounces chopped pecans
Nine-inch round pie shell,
frozen

Prepare the pie shell according
to package directions.

Place pecans in the shell.
Blend all of the other
ingredients together and pour
over the top of pecans until
pecans float.

Bake at 350 degrees for
60 to 70 minutes, but
keep an eye on it. It
might need a little less
time if your oven runs
hotter!

Serve with vanilla bean ice
cream for a real Fleet
treat!