

PECAN PIE

7

Blend:

1 (3  $\frac{1}{4}$  oz.) Vanilla Jello Pudding

1 Cup Corn Syrup

Gradually add:

$\frac{3}{4}$  Cup Evaporated Milk

1 Slightly beaten egg

Blend & Add:

1 Cup Chopped Pecans

Pour into unbaked pie shell---Bake 375 degrees about 40 minutes. Cool 3 hrs.

Variety Sweet, But Not Sickening

And both kinds of tasters were satisfied: Those who insist that regular pecan pie is too, too rich adored this less sweet version; those who dote on pecan pie just because it is so devastatingly sweet still gobbled up all they could of this cream cheese variety.

**PECAN CREAM CHEESE PIE**

2 packages (each 3 ounces) cream cheese

$\frac{1}{4}$  cup sugar

1 egg

1 teaspoon vanilla

$\frac{1}{4}$  teaspoon salt

3 eggs

$\frac{3}{4}$  cup light or dark corn syrup

2 tablespoons sugar

1 teaspoon vanilla

1 unbaked 9-inch flaky pastry shell

$\frac{1}{4}$  cups chopped pecans

In a small bowl, beat together the cream cheese,  $\frac{1}{4}$  cup sugar, 1 egg, 1 teaspoon vanilla and the salt until thick, creamy and smooth; reserve.

In another small bowl, beat 3 eggs just until yolks and whites are combined. Add the corn syrup, 2 tablespoons sugar and 1 teaspoon vanilla; beat gently only until blended.

Spread reserved cream-cheese mixture in the bottom of the unbaked pastry shell. Sprinkle with pecans. Gently pour the syrup mixture over the pecans.

Bake in a moderate (375 degrees) oven until the center is firm to the touch — about 35 to 40 minutes.

Note: We baked this pie on one of the low racks of our oven so that the pastry would brown.