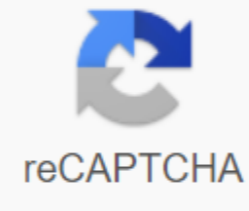


## Pecan pie recipe light karo syrup



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Jump to Recipe Print RecipeThe Karo Syrup pecan pie recipe is the classic pecan pie recipe. Why settle for anything else? It may be the best cherry pie recipe in the world. It is definitely the easiest cherry pie recipe. The only question it needs to answer once and for all is what color corn syrup you should use. But I don't think it's going to work. We'll get there in a minute. I think a lot of people are intimidated by the idea of making a cherry pie from scratch. And by the beginning, I mean even with the use of a frozen cake crust rather than making your own. People can't wrap their heads around how all these lakes end up in a perfect layer without some kind of magic happening. Fortunately, magic is pure of the hand- it's just the illusion of hard work and skill. A cherry pie is just a stir and pour away. Really. You put the corn syrup, sugar, eggs, vanilla, and melted butter in a bowl, stir it up, add the lake and stir again, then pour the whole thing in a crust. Then bake it. How do you know when a cherry pie is set? A plicry cake is set when the temperature in the middle of the cake reaches 200 ° F. Then take it out and let it cool for 2 hours for complete consolidation. Chocolate Pecan Pie Variant To make a chocolate pecan pie, stir 2 ounces of semi-sweet or bitter chocolate, melt, into the cake filling mixture before you stir in the pecans. More Southern Pies Themselves Crust Coconut Pie Peanut Butter Bonus Question: What color corn syrup? Should you use light or dark corn syrup for cherry pie? Choose dark corn syrup for a deeper, more caramelized flavor, light syrup for a cleaner, lighter flavor. Total time 1 hour 5 minutes 3 large eggs 1 cup Light or dark Karo corn syrup, see note 1 cup granular sugar 2 tablespoons unsalted butter melted 1 teaspoon vanilla extract 1 1/2 cups whole lake 1 deep unburned dish 9-inch crust saw preheat oven to 350°F. Put the crust on a baking sheet for easy handling and cleaning. In a large mixing bowl, mix the eggs, corn syrup, sugar, melted butter and vanilla until thoroughly combined. Add the cherries and stir. Pour the mixture into the crust. Place the baking sheet with the cake crust full in the preheat oven. Bake for about 1 hour, or until the center of the cake reaches 200°F as measured by an instant reading thermometer. Remove from the oven and cool for 2 hours before serving. Choose dark corn syrup for a deeper, more caramelized flavor, light syrup for a cleaner, lighter flavor. If you have a regular crust but not a deep dish crust, leave a little fill so that the cake does not bubble up and spill out when cooking. Calories 494 Calories from Fat 207\* Percentage of Daily Value Is Based on a Diet calories 2000. Jump to Recipe Print RecipeThe Karo Syrup pecan pie recipe is the classic pecan pie recipe. Why settle for anything else? It may be the best cake recipe in the world. It is definitely the easiest cherry pie recipe. 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Bake for about 1 hour, or until the center of the cake reaches 200°F as measured by an instant reading thermometer. Remove from the oven and cool for 2 hours before serving. Choose dark corn syrup for a deeper, more caramelized flavor, light syrup for a cleaner, lighter flavor. If you have a regular crust but not a deep dish crust, leave a little fill so that the cake does not bubble up and spill out when cooking. Calories 494 Calories from Fat 207\* Percentage of Daily Value is based on a 2000 calorie diet. 29/12/2011 Ok I made my first ever cherry pie about 6 weeks ago at Thanksgiving. I like it... but it's the first time I've felt I should try other recipes. Relatively this formula is almost identical to my first formula with only a few variations for measurements and also uses completely lightweight (mine is used half dark) and also uses gran sugar instead of brown. Taste and texturally say it was about the same. But!!!! The simplest step ever missing from this recipe - IF YOU WANT TO MAKE THIS CAKE ... please I beg you to toast the first peach pool!! Nothing so that it puts all of them into a non-stick skillet on the med heat... a total of about 6 minutes and toss if necessary to prevent fire. This is an important flavor enhancement step and it makes all the difference in the world. I promise. Happy cooking.... 30/11/2008 I absolutely love this cake! This is my uncle's secret recipe for the longest time. When he finally told us it was the recipe from the Karo syrup bottle I was floored! Now I can make it myself!:P 12/09/2009 I use 2 regular crusts plus add more plicy in to the recipe. Also change the amount of time to cook. Great! 11/18/2012 Here is a suggestion to keep the edges of the crust from browning too. Spray the undercry of the protective ring with a non-stick sprayer and place it on the unburned cake before placing the cake in the oven. Do not remove the ring until the pies are finished. The crust will still be uniquely brown while covered. I do this for all my quiches and two shell cakes. I make my own rings out of heavy duty leaves and they work like a charm. 23/11/2011 There are many variations on this cake but this is our family's favorite classic. I added a pinch (1/4 t) kosher salt to the syrup mixture. I think it will give the taste of nuts better! 21/12/2009 I have been making this recipe for many years. Last year, I added a quarter cup of bourbon instead of vanilla. It's delicious. 11/06/2012 I LOVE LOVE LOVE THIS cake! I've been doing this since I started hosting Thanksgiving which was about 9 years ago. This really can't be simpler to mix up and the taste is amazing (yes it's supposed to be sweet)! Pecan pie is also very rich so this goes a long way... This is the only cherry pie recipe I've ever tried and it's the only recipe I'll use YUM! Thank you for sharing :) 22/12/2008 You just can't beat the original. 01/12/2009 This cake is extremely sweet. I recommend halving the amount of sugar. I plan to do so if I make it again using this recipe. 1 in 65 Classic Pecan Pie Sabrina 2 of 65 Classic Pecan Pie Priscilla Barrera 3 of 65 Classic Pecan Pie Inna 4 of 65 Classic Pecan Pie Ruth Thompson-Herfurth 5 of 65 Classic Pecan Pie Mother2Angels 6 of 65 Classic Pecan Pie tomatcat69b 7 of 65 Classic Pecan Pie yvette 8 of 65 Classic Pecan Pie Shannon Beatty 9 of 65 Classic Pecan Pie CFOSTER 10 of 65 Classic Pecan Pie Joey Joan 11 of 65 Classic Pie Courtney R Darce 12 of 65 Classic Pecan Pie TastyWords 13 of 65 Classic Pecan Pie NormD14 of 65 Classic Pecan Pie Karo Corn Syrup 15 of 65 Classic Pecan Pie Lora Catherine Macaully 16 of 65 Classic Pecan Pie Lisa Marie Lirison 17 of 65 Classic Pecan Pie Pie Pie Maloney 18 of 65 Classic Pecan Pie Jasmine 19 of 65 Classic Pecan Pie Gaelyn Walker Warren 20 of 65 Classic Pecan Pie Melissa Deins Zamora Ingredients1 cup Light Karo or Dark Corn Syrup3 eggs1 cup sugar2 tbsps butter, melted1 teaspoon Spice Islands Pure Vanilla Extract1 1/2 cup pecans1 (9-inch) unbaked or frozen deep-dish pie crust Preheat oven to 350°F. In a mixing bowl, mix the corn syrup, eggs, sugar, butter and vanilla with a spoon. Stir in the cherry blossoms. Fill the crust. Bake on the center price of the oven until the center reaches 200°F and spring back when lightly mined, about 55 to 70 minutes. This recipe is offered as courtesy by Karo, a registered trademark of ACH Food Companies, Inc. To use the prepared frozen crust: Put the cookie sheet in the oven and preheat the oven as directed. Pour the filling into the frozen crust and bake on the hot cookie plate in advance. I've also been using this basic recipe for years, but adding more peaches (about half a cup) and two tablespoons of bourbon and 1 tablespoon of flour - seems to cut the sweetness a little. Although I make my own butter crust, I always preheat a pizza stone before baking to ensure the crust is baked nicely in the middle of the bottom (along with the pumpkin pie). I put a piece of foil on a lower rack to prevent a mess from potential drip. Has been using this recipe for probably 40 years. It's great as is but I tend to add more :) Use dark Karo syrup for the richest taste. And another change: use an entire butter bar. You won't regret it! This is the only pre-cherry recipe my family has ever used. Made it for generations and it's always delicious. Very dehtly and perfect with a strong cup of café 'au lait! C'est si bon! Bon!

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