



Caramel Pecan Pie

INGREDIENTS:

- one pie crust (use your own or get pre-made)
- 2/3 cup granulated sugar
- 1/4 cup (1/2 stick) butter (melted)
- 3 eggs
- 1 (12 oz) jar of caramel topping
- 1 1/2 cups (8 oz) pecan halves

DIRECTIONS:

- Preheat oven to 350F degrees
- Press pie crust into pie plate
- In a large mixing bowl, beat eggs slightly with a fork.
- Add sugar, stirring until dissolved
- Stir in caramel topping and butter, mix well.
- Stir in pecan halves
- Pour filling into pie shell
- Bake at 350F degrees for 45 minutes, or until a knife inserted off-center comes out clean.
- Serve warm, but chill to store.