

Texas Pecan Pie

WITH OLIVE OILS
FROM SPAIN

You know what they say, everything is bigger in Texas... even the pecan pie! So today for our American Cookery road trip we're showing you how they do it down south.

This southern staple has a rich history dating back to the 1870s and 1880s, when pecan recipes first started appearing in Texas cookbooks. Then In the 1920s, corn syrup started putting the recipe for pecan pie on their cans, and became the secret ingredient that gives this dish its southern charm! Well, we added another secret ingredient that makes it even more flavorful and delicious: **Olive Oils from Spain**. See for yourself with our recipe:

Ingredients

- 2 cups pecans.
- 3 large eggs.
- 1 cup corn syrup.
- 1/2 cup brown sugar.
- 1 tablespoon molasses.
- 1/2 teaspoon salt.
- 2 teaspoons vanilla extract.
- **4 tablespoons extra virgin olive oil from Spain.**

Step by step

1. Preheat oven to 350°F.
2. Chop pecans and set aside.
3. In a large mixing bowl, whisk together the corn syrup, eggs, sugar, molasses, salt, vanilla extract, and extra virgin olive oil from Spain.
4. Stir in the chopped pecans.
5. Pour the mixture into a prepared pie crust (our recipe linked below)
6. Top with 10 chopped pecans
7. Bake for 1 hour, or until the center reaches 200°F
8. Allow the pie to rest for at least 3 hours before serving. Enjoy!

