**Pecan Pie**

Ingredients

* 3 **eggs**, beaten
* ½ cup **brown sugar**
* ½ cup **white sugar**
* 2 tsp melted **unsalted butter**
* ½ cup **dark corn syrup**
* ½ cup **heavy cream**
* 1 tsp **vanilla extract**
* ½ tsp **salt**
* 1 cup **pecans**, finely chopped
* 1 9” unbaked pie crust (e.g., a store-bought graham cracker crust)
* 1 cup **pecans**, roughly chopped

Direx

* Preheat oven to 375˚.
* In a mixing bowl, whip (using a hand mixer or immersion blender) **eggs**, **sugars**, and **butter**.
* Add **corn syrup**, **heavy cream**, **vanilla**, and **salt** and whip until mixture is fluffy.
* Stir in **finely chopped pecans**.
* Pour into pie shell.
* Sprinkle **roughly chopped pecans** to adorn the top.
* Bake for 45 minutes.
* Test the center with a toothpick to ensure it has baked through.