

## LIGHT GEORGIA PECAN PIE WITH HONEY PECAN TOPPING

### INGREDIENTS: (Makes 8-10 servings)

2 eggs  
1/4 cup sugar  
1 cup light corn syrup  
2 tablespoons all-purpose flour  
1 tablespoon vanilla extract  
1 cup chopped Georgia pecans  
1 (9-inch) unbaked pie shell or prepared rolled pie dough (formed into a 9-inch pie pan)

1. Preheat oven 375 F.
2. In mixing bowl, beat together eggs, sugar, corn syrup, flour and vanilla until creamy. Stir in Georgia pecans.
3. Pour into pie shell, bake 40-50 minutes or until pie is set.

### Honey Pecan Topping

3 tablespoons light brown sugar  
1 tablespoon butter  
3 tablespoons honey  
1 cup Georgia pecan halves

1. In small pot, combine brown sugar, butter and honey.
2. Cook over low heat until comes to a boil, stirring. Stir in Georgia pecans. Remove from heat.
3. During last 5 minutes of baking, remove pie from oven, spread topping evenly over top. Return to oven. Broil until topping is bubbly and golden brown, watch carefully.

### Nutritional information per serving

(with 9-inch pie shell): Calories 393 Protein (g) 4, Carbohydrate (g) 51 Fat (g) 21, Calories from Fat (%) 48  
Saturated Fat (g) 3, Dietary Fiber (g) 2, Sugars (g) 41 Cholesterol (mg) 44, Sodium (mg) 150 Diabetic  
Exchanges: 3.5 other carbohydrate, 4 fat

*Courtesy of the Georgia Pecan Commission*