

# Mini Pecan Pies

Makes 7-8 mini jar pies

Equipment: half-pint, wide mouth canning jars

## Ingredients

1 package pre-made pie crust or your favorite pie crust recipe

2 cups pecan halves

4 large eggs

1/2 cup sugar

1 cup dark corn syrup

1/2 cup light corn syrup

1 teaspoon pure vanilla extract

## Directions

Roll out pre-made pie crust.

Carefully press the dough onto the bottom of each jar and bring up edges to the top. Make sure you press enough dough throughout the jar so you cannot see parts of the jar through the dough.

Coarsely chop pecans; set aside. In a medium bowl, combine eggs and sugar. Whisk to combine.

Add corn syrups and vanilla. Whisk until well combined. Add chopped pecans, and stir.

Pour pecan filling into each jar until filling reaches the top. Cover each jar with a lid and freeze.

## Bake

Place jars onto a baking sheet and place in cold oven. Turn oven to 375 degrees and bake approx. 50-60 minutes.