



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Pecan Pie & Whipped Cream

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit Nonna's [You tube channel clicking here](#). Pecan Pie only sounds difficult. It is surprisingly simple and reasonably quick! As always Nonna uses a store bought crust. A special thanks to Nonna's guest cook, Cindy - The Dessert Lady!

Ingredients: Pecan Pie

1 tablespoon butter
1 cup brown sugar
1 pie crust
1 cup light karo syrup
1 tablespoon dark karo syrup
3 eggs
Pinch salt (literally just a pinch)
1 tsp Mexican vanilla
1 cup pecans (whole or halved)

Preparation: Pecan Pie

1. Place softened butter and brown sugar in a bowl and mix.
2. Beat three eggs lightly with a fork.
3. Add to the butter and sugar, a of pinch salt, vanilla, both colors karo syrup, and the beaten eggs. Mix well. Make sure there are no lumps of brown sugar.
4. Add pecans and mix.
5. Pour into crust and bake at 350 degrees for about 45 min.
6. Check at 20 minutes if crust is done (browning), cover (just the crust) with aluminum foil strips. This will keep the crust from burning while the filling continues to cook.

Ingredients: Whipping Cream

1 pint heavy whipping cream
3 tablspoons powdered sugar

Preparation: Whipping Cream

1. Put bowl and beaters in freezer for about 30 min to cool.
2. Pour cream and powdered sugar in bowl.
3. Mix until the cream forms firm peaks. This may take a while.
4. Taste add another tablespoon of sugar if you desire. Mix thoroughly!

Nonna donates 50% of proceeds to JumpForTheRose.org.

