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Pecan Pie ♦♦

Pecan pie is a classic Southern dessert made with a sweet and buttery filling of pecan pieces, sugar, corn syrup, and eggs. It is typically served during holidays and special occasions.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 60 mins

Total Time: 80 mins

Recipe Yield: 1000 grams

Number of Servings: 8

Serving Size: 125 g

Ingredients

200 g	Pecan Pieces
200 g	sugar
200 g	corn syrup
3 pieces	Eggs
100 g	butter

2 tsp	vanilla extract
1 tsp	salt
1	pie crust
pieces	

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, mix together the sugar, corn syrup, eggs, melted butter, vanilla extract, and salt until well combined.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Stirring

Stir in the pecan pieces until evenly distributed in the filling mixture.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Pouring

Pour the filling into the pie crust.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Baking

Bake in the preheated oven for 50-60 minutes, or until the filling is set and slightly puffed.

Prep Time: 0 mins

Cook Time: 60 mins

Step 6

Cooling

Remove from the oven and let cool before serving.

Prep Time: 10 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 500 kcal

Fat: 30 g

Protein: 5 g

Carbohydrates: 50 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%
Fibers	5 g	13.16%	20%
Sugars	30 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	30 g	107.14%	120%
Cholesterol	100 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	100 iu	11.11%	14.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	50 mg	5%	5%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

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Cultural

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Cost

[Under \\$10](#)
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[\\$20 to \\$30](#)
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Demographics

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Meal Type

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Difficulty Level

[Easy](#)

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