

HAMMETT HOUSE FAMOUS PIE RECIPE

Lemon Pecan Pie

- 6 Whole Eggs
- 1/3 stick Oleo, melted (do not used "whipped" oleo)
- 2 ¼ cups White Sugar
- ¾ cup Pecan halves or pieces
- 1 tsp Lemon Extract (juice of ½ lemon)

Mix ingredients in order given, but do not use a mixer or beat until frothy. Pour into 8" unbaked pie shell. Put in preheated oven (350°) and bake about 10 minutes. Then cut oven temperature to 300° (slow oven) and bake until crust is browned and pie is set. Too rapid cooking will cause pecans to scorch and crust to brown before center of pie has finished cooking. For variety, try Orange Pecan Pie -- substitute juice of 1/2 fresh orange for the lemon juice, and 1 teaspoon of orange extract in lieu of lemon extract.