



*New Year's Eve Family Favorite*

# President's Pecan Pie

1 cup sugar

½ stick butter (unsalted and melted)

1 tsp salt

1 tsp real vanilla extract

1 cup +3 Tbsp dark corn syrup

4 large eggs, beaten

1-2 cups pecan halves

10" pie crust (Recipe on reverse)

Combine sugar, butter, salt and vanilla, and mix together. Add corn syrup and blend until just combined. Add eggs and blend till mixture is smooth. Place pecan halves on the bottom of the pie crust. Pour filling over the pecans. (Pecans will float to the top.) Bake at 325° until filling is set, about 55-75 minutes. Let cool. Serve warm with vanilla ice cream or whipped cream. (Makes one pie.)

(Continued on back)

*Laura Bush*

(Continued from front)

## Pie crust

1 cup + 2 Tbsp all purpose flour

½ cup cake flour

3 tsp sugar

⅓ cup shortening

¾ stick butter (unsalted, cold and diced)

1 tsp salt

3-4 Tbsp very cold water

Combine both flours, salt and sugar, and sift into a bowl. Using a fork or pastry cutter, cut butter and shortening into the dry ingredients until pea-size pebbles form. Add water to mixture. Work just until a dough is formed. Form a ball, wrap with plastic, and refrigerate for 2 hours. Divide into two balls. On a lightly floured surface, roll out each dough ball into a circle. Line a 9" or a 10" pan with the dough. Crimp edges and chill until ready to use. (Makes 2 crusts.)