

From Real Estate to Recipes!

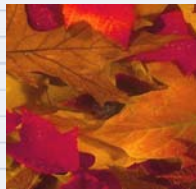
NOVEMBER'S FEATURE RECIPE

Yummy Pecan Cheesecake Pie

Great for Thanksgiving Dessert!

Ingredients:

1 piecrust for a 9" pie plate
1 (8oz) package cream cheese, softened
4 large eggs, divided
 $\frac{3}{4}$ cup sugar, divided
2 tsp vanilla extract
 $\frac{1}{4}$ tsp salt
1 $\frac{1}{4}$ cup chopped pecans
1 cup light corn syrup



Directions:

1. Fit piecrust into a 9 inch pie plate. Fold edges under and crimp
2. Beat cream cheese, 1 egg, $\frac{1}{2}$ cup sugar, 1 tsp. vanilla, and salt at medium speed with an electric mixer until smooth. Pour cream cheese mixture into piecrust; sprinkle evenly with chopped pecans.
3. Whisk together corn syrup and remaining 3 eggs, $\frac{1}{4}$ cup sugar, and 1 tsp vanilla; pour mixture over pecans. Place pie on a baking sheet.
4. Bake at 350° on lowest oven rack 50-55 minutes or until pie is set. Cool on a wire rack 1 hour or until completely cool. Serve immediately, or cover and chill up to 2 days.

Happy Thanksgiving!