

## **Pumpkin Pecan Pie**

**Source: *Libby's® Pumpkin®***

**Makes 8 servings**

### **For the Pumpkin Layer:**

1 C Libby's® 100% Pure Pumpkin

1/3 C [granulated sugar](#)

1 large [egg](#)

1 tsp pumpkin pie spice

### **For the Pecan Layer:**

2/3 light [corn syrup](#)

1/2 C [granulated sugar](#)

2 large [eggs](#)

3 TBS [butter](#) or [margarine](#), melted

1/2 tsp [vanilla extract](#)

1 C pecan halves

Preheat oven to 350 degrees.

### **For the Pumpkin Layer:**

Put pumpkin, sugar, egg + pumpkin pie spice in medium bowl - stir well. Spread over bottom of pie shell.

### **For the Pecan Layer:**

Combine corn syrup, sugar, eggs, butter + vanilla extract in same bowl; stir in nuts - spoon over pumpkin layer.

Bake 50 minutes or till knife inserted in center comes out clean. Cool on wire rack.