

Thanks to Carol De la Torre, one of John's first customers 25 years ago, who made us this pie one Thanksgiving. Remember to put your handmade pie plate in a cold oven and then turn the oven on.

### **Mystery Pecan Pie**

Prepare single pie crust and line pie plate.

8 oz. cream cheese, softened

1 teaspoon vanilla

1 egg

1/3 cup sugar

Mix at low speed until smooth. Pour over crust.

1-1/2 cups chopped pecans

Sprinkle over cheese layer.

3 eggs

1 cup corn syrup

1/4 cup sugar

1 teaspoon vanilla

Beat eggs, stir in remaining ingredients, pour over pecans. Bake at 375° for 35-45 minutes.