

# Kahlua Pecan Pie

Revised 11-23-25

Maggie Gurley, granddaughter\*

\*Relation to Andy and/or Flora Lehr

## Ingredients

Pastry crust	1
Butter	¼ cup
Sugar (granulated)	¾ cup
Vanilla	1 teaspoon
Flour	2 tablespoons
Eggs	3
Kahlua	½ cup
Dark corn syrup	½ cup
Evaporated milk	¾ cup
Pecans - whole or chopped pecans	1 cup
Whipped cream and pecan halves - optional	

## Directions

1. Line 9 inch pie pan with your favorite pastry recipe and chill
2. Preheat oven to 400F
3. Cream together: butter, sugar, vanilla, flour. Mix well.
4. Beat in eggs, one at a time
5. Stir in Kahlua, corn syrup, evaporated milk, pecans
6. Mix well, pour into pie pan
7. Bake for 10 minutes
8. Then reduce heat to 325F and bake until firm (about 40 min)
9. Chill. Garnish if desired