

Creole Pecan Pie

Serves 16

2 ea	9-inch pie shell, unbaked
1/2 cup	butter (one stick), softened
1 cup	sugar
6 ea	eggs
1 cup	cane syrup (no substitute)
1 cup	light corn syrup
1/8 tsp	salt
2 tsp	vanilla
2 cups	chopped pecans
4 tsp	grated orange rind
1 cup	pecan halves
2 cups	whipping cream

Preheat oven to 350

In a bowl, mix soft butter and sugar. Add eggs, one at a time, beating until light and fluffy. Add syrups, salt, vanilla, pecans, and rind; blend well. Pour into pie shell.

Arrange pecan halves over top of pie. Bake 45 minutes or until firm when gently shaken. Remove and cool on a wire rack.

Serve with whipped cream.