

Caramel-Pecan Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1/2	package	refrigerated pie crust
28		caramels
1/4	cup	butter
1/4	cup	water
3/4	cup	sugar
2	large	egg
1/2	teaspoon	vanilla extract
1/4	teaspoon	salt
1	cup	pecans - coarsely chopped

Fit piecrust into a 9 inch pie plate according to pkg directions; fold edges under, and crimp. Prick bottom and sides with fork.

Bake at 400 for 6-8 minutes or until lightly browned; cool on wire rack.

Combine caramels, butter and 1/4 cup water in large saucepan over medium heat. Cook, stirring constantly, 5 to 7 minutes or until caramels and butter are melted; remove from heat.

Stir together sugar and next 3 ingredients. Stir into caramel mixture until thoroughly combined. Stir in pecans. Pour into prepared crust.

Bake pie at 400 for 10 minutes. Reduce heat to 350 and bake 20 more minutes, shielding edges of crust with foil to prevent excessive browning. Remove pie to a wire rack to cool.