

Pecan Pie Filling

Amount	Measure	Ingredient - Preparation Method
1/2	cup	dark brown sugar - firmly packed
3/4	cup	dark corn syrup
1/3	cup	cornstarch
4		egg yolk
1 1/2	cups	half and half
1/8	teaspoon	salt
3	tablespoons	butter
1	teaspoon	vanilla extract

Whisk together first six ingredients in a heavy, 3 qt saucepan until smooth. Bring mixture to a boil over medium heat, whisking constantly; boil 1 minute or until thickened. Remove from heat; whisk in butter and vanilla extract. Place a sheet of wax paper directly on surface of mixture to prevent a film from forming, and chill 4 hours.

Yield: "3 cups"