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## Pumpkin Pecan Pie

4 slightly beaten eggs

2 cups canned or mashed cooked pumpkin

1 cup sugar

1/2 cup dark corn syrup

1 teaspoon vanilla

½ teaspoon cinnamon

1/4 teaspoon salt

1 unbaked 9-inch pie shell

1 cup chopped pecans

Combine ingredients except pecans. Pour into pie shell—top with pecans. Bake at 350 degrees for 40 minutes, or until set.

With best wishes,

Voucy Reagon