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Pecan Cheesecake Pike

Ingredients

- 1 – 10 inch pasty crust (not 9 inch) – Bake at 375 degrees for 10 minutes before starting
- 1 – 8 oz package softened cream cheese
- 1/3 cup sugar
- 2 tsp vanilla
- 1 large egg
- 1 ½ cup chopped pecans
- 3 large eggs
- 1 cup light corn syrup
- ½ cup sugar

Instructions

1. Preheat oven to 350 degrees.
2. In medium bowl, blend the softened cream cheese, 1/3 cup sugar, 1 tsp vanilla and 1 large egg until smooth. Pour fixture into baked pastry crust. Sprinkle with chopped pecans.
3. In another bowl, blend 3 large eggs, corn syrup, 1 tsp vanilla and ½ cup sugar until smooth. Gently pour this mixture over the nuts.
4. Bake on center oven rack 50 to 60 minutes or until center is set and pastry is golden brown.

NOTE: The cream cheese layer at the bottom rises to the top which makes a sweet and crunchy delicious pie.

Courtesy of Tenia B, Owenton, Kentucky

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