



Caramel Pecan Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

1 unbaked pie crust (9 inch)
36 individually wrapped caramels, unwrapped
1/4 cup butter
1/4 cup milk
3/4 cup white sugar
3 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 cup pecan halves

Instructions

1.) Preheat oven to 350 degrees F (175 degrees C.) In a saucepan over low heat, combine caramels, butter and milk. Cook, stirring frequently, until smooth. Remove from heat and set aside.

3.) In a large bowl, combine sugar, eggs, vanilla and salt. Gradually mix in the melted caramel mixture. Stir in pecans. Pour filling into unbaked pie crust.

4.) Bake in the preheated oven for 45 to 50 minutes, or until pastry is golden brown. Allow to cool until filling is firm.