

DE LUXE PEANUT PIE

Ingredients

2 eggs beaten
1 cup Karo Syrup, Blue Label (*dark syrup*)
1/8 tsp salt
1 tsp vanilla
1 cup sugar
2 Tbsp melted butter
1 cup shelled, roasted peanuts

Directions

Roll pastry 1/8-inch thick. Line 9-inch pie pan. Mix remaining ingredients together, adding peanuts last. Pour into pastry shell. Bake in hot oven (400°F) 40 minutes or until a silver knife inserted in center of filling comes out clean.

To make Peanut Tarts:

Follow above recipe for De Luxe Peanut Pie using 1 recipe pastry. Line 6 to 8 individual tart shells. Pour in filling. Bake in hot oven (400°F) 20 to 25 minutes.

Recipe from: myretrorecipes.com

Links: [https:// linktr.ee/myretrorecipes](https://linktr.ee/myretrorecipes)