

# **POSSIBILICA PECAN PIE**

Matrix Code CB505 for StartOver.xyz (revised 7 March 2023 by Clinton Callahan)

World Copyleft 2023 by Clinton Callahan. You are granted permission to copy and distribute this recipe as long as this author, website, and copyright notice are included. Creative Commons Attribution and Share Alike (CC BY SA International 4.0).

To get your own free SPARK reminders please click on <https://sparks-english.mystrikingly.com/#subscribe>. Making this recipe for the first time earns you 1 Matrix Point in the <http://startoverxyz.mystrikingly.com> game. Thanks for experimenting! Experimenting builds matrix to hold more consciousness. <http://possibilitymanagement.org>

Preheat oven to 180°C.

Makes 16 small or 8 big pieces of Possibilica Pecan Pie.

Don't let anyone else cut your piece of pie!

## **INGREDIENTS FOR ONE 29cm (12") DIAMETER PIE (e.g. in a cast iron frying pan)**

Unbaked 29cm (12 inch) PIE CRUST

5 large eggs

1 ¾ cups (500g) dark Karo corn syrup or rice syrup or dark Agave Syrup

100 ml (1/3 cup) maple syrup

300grams (1 ½ cups) light brown cane sugar

2 teaspoons real vanilla extract (NOT vanillin flavored sugar)

½ teaspoon salt

3 cups raw pecan halves

## **FIRST PREPARE AN UNBAKED 10" PIE CRUST:**

(see separate PIE CRUST recipe on <https://possilicacookbook.mystrikingly.com>)

## **INSTRUCTIONS:**

In a large mixing bowl, beat eggs, syrups, sugar, vanilla, and salt until smooth and thickened, about 4 minutes.

Stir in pecans by hand.

Pour this filling into the unbaked PIE CRUST.

Bake pie at 180°C for 15 minutes, and then lower the heat to 160°C and continue baking for 30-35 minutes more, until a knife inserted near the middle comes out clean.

Do not overbake.

Cool completely before serving.

Can be served with vanilla ice cream or whipped cream.

Clinton likes it plain. He says, "*Pirates eat it that way...*"

Of course, there are all kinds of pirates... What does he know anyway?

