

# Heritage Recipes

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## Colonial Pecan Chess Pie

From Norma

I was born in Kansas and I like your site. This recipe was given to me by my mother-in-law. She was born in Illinois and lived there most of her life. She lived to be 90 years of age. She died in the early 1980's. She attended a stenographer's school when she was a teenager. The recipe was typed by her.

### Colonial Pecan Chess Pie

**1 unbaked 9-inch pie shell**

**½ cup butter**

**1 cup sugar**

**¼ cups flour**

**1/8 tsp salt**

**3 egg yolks**

**½ cup evaporated milk**

**1 tsp vanilla extract**

**¾ cup coarsely chopped pecan nuts**

**Cream butter. Add sugar gradually and continue creaming until light and fluffy. Add flour, salt and egg yolks; mix well. Stir in evaporated milk and vanilla. Pour nuts into prepared pastry shell and sprinkle pecans over top. Bake in preheated 425 degree oven 10 minutes, reduce heat to 300 degrees and continue baking until set, at least 40 minutes longer.**

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