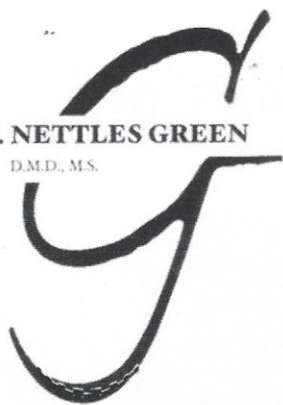


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CAROLINA PECAN PIE CHEESECAKE BY ASHLEY MILLS



Crust 1

2 c. All purpose flour
1 1/2 Tsp. salt
1/2 c. oil
1/4 c. cold milk
brown sugar

Sift flour and salt. Combine oil and milk separately, but do not stir. Add to flour and salt, mixing well with a fork. Press into a ball. Sprinkle brown sugar onto pastry mat then roll out dough into approx. a 14" circle. Place crust in bottom of 11-inch spring-form pan making sure it reaches about 1 1/2 inches up the side of the pan. Pierce bottom several times with a fork, and bake for 5-8 minutes at 350.

Layer 1

6 Tbs. butter
3 eggs
3/4 c. sugar
3 Tbs. light brown sugar
1 c. plus 2 Tbs. light corn syrup
1/2 Tsp. vanilla flavoring
1 1/2 coarsely chopped pecans

Melt butter then allow it to cool. Add beaten eggs and blend well. Add sugars, syrup, and flavoring. Stir in nuts last. Pour into prepared crust and bake at 350 for about 40 minutes- should be set but not completely cooked.

This recipe is continued on page 199.

Please see page 199 for Crust 2 and Layer 2 of the Carolina Pecan Pie Cheesecake.