

Sorghum Pecan Pie

1 sweet pie crust
1/3 cup tightly packed dark brown sugar
3 large eggs, beaten
4 tablespoons butter, melted
1 tablespoon cornstarch
1/4 teaspoon kosher salt
3/4 cup pure sorghum molasses
1 1/2 cups chopped pecans



Pre-heat the oven to 375°. Roughly chop the pecans -- you don't want them crushed.

Combine the brown sugar and the eggs in a large mixing bowl and stir to combine. Add the cornstarch and salt. Melt the butter and stir it in. Add the nuts and sorghum and mix one last time. Pour everything into the prepared pie crust and tilt the dish around to make sure it's evenly distributed.

Bake for 35-40 minutes, until the center is firmed up bit still a bit jiggly. (Yes, that's the official cooking term: "jiggly".)

Let the pie sit for 15 minutes before cutting.