
Food for the Soul

Fudgey Pecan Pie

Sweets

1 9-inch unbaked pie crust

1/3 C butter

1/3 C cocoa

2/3 C sugar

1/4 t salt

3 eggs, slightly beaten

3/4 C light corn syrup

1 C pecans, chopped

Instructions

Prepare pie shell and set aside. Preheat oven to 375 F. In a medium saucepan over low heat melt butter; add cocoa and stir until mixture is smooth. Remove from heat and cool slightly. Stir in sugar, salt, eggs, and corn syrup. Blend thoroughly. Stir in chopped pecans. Bake 40 minutes. Cool slightly before serving. Garnish with whipped cream, if desired.

As I was spending time with the Lord today, He lead me to a scripture that sums up my relationship with Jesus. It is Isaiah 46: 3b-4.

"I have upheld you since you were conceived, and have carried you since your birth. Even to your old age and gray hairs, I am He who will sustain you. I have made you and I will carry you. I will sustain you and I will rescue you."

Praise God for His loving care.

--Jo Ham
