



PRALINE TOPPING

- 2 Tablespoons butter
- 1/2 cup brown sugar
- 1 egg
- 1 cup chopped pecans
- 1/2 cup cane syrup (Steen's brand is best)
- Pinch of salt
- 1/2 Tablespoon grated orange peel
- 1/2 teaspoon ground cinnamon

In a large bowl, cream together the butter and the sugar. Add the egg and, with a wire whisk beat until the mixture is light and fluffy. Add remaining ingredients and blend well. Pour the topping over the pie after it's been cooking for 10 minutes.

