



Lady Bird in the kitchen—checking up on good things to eat, including her favorite Pecan Pie, with Zephyr Wright, who's cooked for the Johnson family for years and is now at the White House.

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Our first lady has a longtime favorite dessert: Pecan Pie.

And no wonder. The Pecan Pie that Lady Bird Johnson votes the best is the recipe of Zephyr Wright whose cooking efforts our President's family have enjoyed for the last 20 years, and who is now plying her skill at the White House.

Mrs. Wright, who started on her culinary career by studying home economics, has devised the most fabulous recipe for Pecan Pie. We've compared it with dozens of other rules, and hers is the richest. Small portions of this pie are in order,

even if you have as much energy as our admirably zestful and gracious First Lady.

Here's the list of ingredients for the dessert straight from the White House. We've outlined the method we used in testing the pie.

#### WHITE HOUSE PECAN PIE

½ cup (1 stick) butter  
1 cup sugar  
1 cup dark corn syrup  
½ teaspoon salt  
1½ teaspoons vanilla  
3 eggs

2 cups coarsely chopped pecans  
Fluted unbaked pastry shell in a 9-inch pie pan or plate

Allow the butter to stand in a covered medium mixing bowl at room temperature until it is ex-

tremely soft. Add sugar, corn syrup, salt and vanilla; with a sturdy hand rotary beater or mixing spoon, beat until thoroughly blended. Add eggs and beat gently just until blended. Fold in the pecans. Pour into pastry shell. Bake in a moderate (375 degrees) oven on the rack directly below the center rack until top is toasted brown and filling is set in center when pie is gently shaken — about 40 to 50 minutes. Pastry edge should be browned and the bottom pastry a pale gold. If top of pie gets very dark toward end of baking time, place a tent of foil over it. Cool on wire rack. If desired, serve with unsweetened whipped cream.