

Marie Saba

from my kitchen to yours

Bourbon Pecan Pie

Ingredients:

- 1 9-inch pie crust
- 3 large eggs
- 1 cup packed light brown sugar
- 2 Tablespoons all-purpose flour
- 1 cup light corn syrup
- 1 tablespoon vanilla extract
- 2 tablespoons Bourbon
- (optional if you don't have or can't use)
- 2 tablespoons unsalted butter, melted and cooled
- 2 cups pecan halves
- **Optional Variation:** For a dark chocolate pecan pie, simply sprinkle 1/2 cup dark chocolate chips over the filling before baking.

Instructions:

- 1 Preheat oven to 425 degrees F. Fit pie crust into a 9-inch pie plate; then freeze the crust for about 30 minutes while making the filling.
- 2 Place eggs, brown sugar, flour, corn syrup, vanilla and bourbon in a large bowl. Add melted butter. Stir to combine.
- 3 Remove pie crust from freezer. Add pecans to filling, stir to combine and pour into crust.
- 4 Place pie plate on a baking sheet. Bake the pie at 425 degrees F for 15 minutes. Reduce heat to 350 degrees and bake for 45-50 more minutes.
- 5 Cool at least 1 hour before serving.

Make-Ahead Tip: The filling can be made up to 2 days in advance, stored in an air-tight container in the refrigerator. The pie crust can also be made in advance, covered in plastic wrap and stored in the freezer for up to 1 month.

