

## Bourbon Pecan Pie

Yields 1 9-inch pie

### Ingredients:

- 1 9-inch pie crust (homemade or store bought)
- 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 prefer not to use it)
- 2 Tablespoons unsalted butter, melted and cooled
- 2 cups pecan halves (or 3 cups if you have a very large pie plate)

### Instructions:

1. Preheat oven to 425 degrees F. Fit pie crust into a 9-inch pie plate; then freeze the crust for 15 minutes while making the filling.
2. Place eggs, brown sugar, flour, corn syrup, vanilla, bourbon and melted butter in a large bowl. Stir to combine. Add pecan and stir again.
3. Remove pie crust from freezer and pour filling 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.

