



## Chocolate Pecan Bourbon Pie

Yield: One 9-inch pie

350°F

All of the ingredients should be at room temperature to assure proper incorporation.

1 9-inch	Crust, molded into a 9-inch pie pan set aside
1/4 cup	unsalted butter
1 cup	brown sugar
3 large	eggs
1 cup	maple syrup (real)
1/4 cup	bourbon
1 cup	pecan halves
6 ozs	semi-sweet chocolate, cut into bite size

pieces

1. Prepare the pie dough, place into pan and set aside.
2. In a large bowl, cream butter and sugar together, add eggs, maple syrup and bourbon.
3. Place pecans and chocolate chunks into prepared pie shell. Pour the filling over, making sure that the nuts and chocolate have been submerged.
4. Beat the butter, until softened, about 2 minutes. This can be done with just a wooden spoon and a large bowl.
5. Bake in preheated oven until firm, about 45-50 minutes.
6. The filling will look puffy, but it will sink after it cools.
7. Cool on a wire rack.