



Pecan Bourbon Pie

Yield: One 9-inch Pie
Preheat oven to 350°F

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

One 9-inch	Crust, molded into pie pan and set aside
2 cups	pecans
1 cup	packed brown sugar
1 cup	maple syrup
3 large	eggs
1/4 cup	unsalted butter, melted
1/4 cup	bourbon

1. Place the dough into the pan and set aside. Sprinkle the pecans on the bottom of the pan.
2. In a large batter bowl, whisk brown sugar, maple syrup, eggs, melted butter and bourbon until smooth.
3. Place pie pan on middle rack of the preheated oven with the rack pulled out. Pour the maple/sugar mixture on top of pecans, making sure the pecans are submerged.
4. Bake until firm and a flat table knife is inserted into the center comes out clean, about 45 to 50 minutes. Cool on a rack.
5. The filling may puff up a bit and start to sink after it cools.