

# Bourbon Pecan Pie

Servings: 8

*Source: Tallahassee Democrat*

## Ingredients

- 9 Inch Pie Pastry
- 5½ Butter
- ½ cup Dark Brown Sugar, Packed
- 3 large Eggs
- ¼ teaspoon Salt, If Desired
- 1 cup Dark Corn Syrup
- 1 Bourbon
- 1 cup Chopped Pecans
- 1 Flour
- 8 Whole Pecans, In Halves For Garnish
- ½ cup Whipping Cream
- 2 Sugar
- 2 Bourbon

## Method

Heat oven to 350°F. Roll out pie pastry and fit into a 9-inch pie pan. Trim and flute edges.

Cream the butter and add the brown sugar slowly, beating constantly until all is absorbed and the mixture is fluffy. Add the eggs, 1 at a time, beating continuously after each addition; then add the salt, corn syrup and bourbon. Toss the pecans in the flour, then fold them into the filling. Pour filling into crust.

Place in oven and bake 35 minutes, or until the filling is firm. Decorate the top by making a border of pecan halves and bake 5 minutes more.

Garnish the pie with whipped cream flavored with sugar and bourbon.

*Serves 8.*