

Kentucky Derby Pie

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

A yummy chocolate chip cookie pie with nuts Usually served warm with ice cream or whipped cream

Ingredients

- - 1 (9 inch) pie crust pastry - 1 cup light corn syrup - 1 cup white sugar - 4 eggs - 1 ¼ cups chocolate chips - 1 cup chopped pecans - ½ cup butter
- melted - 2 tablespoons bourbon (Optional) - 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Press pie crust into a 9-inch pie plate. Beat corn syrup
2. white sugar
3. and eggs together in a bowl using an electric mixer on low speed until well blended; stir in chocolate chips
4. pecans
5. butter
6. bourbon
7. and vanilla extract. Pour mixture into the prepared pie crust. Bake in the preheated oven until set
8. 45 to 50 minutes. Recipe Tip Walnuts can be used in place of the pecans if desired.