

Chocolate Bourbon Pecan Pie

Savannah · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Kentucky bourbon gives a kick to this chocolate pecan pie a Southern classic

Ingredients

— - 1 cup white sugar - 1 cup light corn syrup - $\frac{1}{2}$ cup unsalted butter - 4 large eggs - $\frac{1}{4}$ cup bourbon - 1 teaspoon vanilla extract - $\frac{1}{4}$ teaspoon salt - 6 ounces semisweet chocolate chips - 1 cup chopped pecans - 1 (9 inch) pie shell

Instructions

1. Preheat the oven to 325 degrees F (165 degrees F). Heat sugar
2. corn syrup
3. and butter in a small saucepan over medium heat
4. stirring constantly
5. until butter melts and sugar dissolves. Remove from the heat and cool slightly
6. about 5 minutes. Whisk eggs
7. bourbon
8. vanilla
9. and salt together in a large bowl until well combined. Slowly pour sugar mixture into egg mixture
10. whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell. Bake in the preheated oven until set and golden
11. 50 to 55 minutes. Serve warm or chilled.