



Favorite Bourbon Pecan Pie

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This bourbon pecan pie is one you won't forget. Bourbon stands in for vanilla extract in this easy recipe, adding a distinctive flavor to a holiday dessert favorite.

Ingredients

- ½ cup white sugar - ½ cup brown sugar - 3 tablespoons unsalted butter
- melted - ½ cup light corn syrup - 3 large eggs
- beaten - 2 tablespoons bourbon - 2 cups pecan halves - 1 (9 inch) unbaked deep-dish pie crust

Instructions

1. Gather all your ingredients and preheat the oven to 375 degrees F (190 degrees C). Mix white sugar
2. brown sugar
3. and butter together in a bowl. Stir in corn syrup
4. eggs
5. and bourbon
6. then fold in pecans. Pour mixture into the pie crust. Bake in the preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue to bake until the pie is set
7. 25 to 30 minutes more. Remove from the oven and place on a wire rack. Allow to cool completely before serving.