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Kentucky Bourbon Pecan Pie – 9”

INGREDIENTS:

- 1 cup chopped pecans
- 1/2 cup chocolate chips
- 3/4 cup dark corn syrup
- 1 cup brown sugar
- 2 oz melted butter
- 3 eggs
- 1 1/2 tsp vanilla
- 1/4 tsp salt
- 3 Tbls bourbon

PROCESS:

Put the chocolate chips in the bottom of the pie shell and sprinkle the pecans over. Set aside.

Melt the butter and set aside.

Mix together the corn syrup, brown sugar, eggs, vanilla and salt until well combined.

Add the butter and the bourbon and mix carefully or the mixture will splash.

Pour over the chips and nuts in the pie shell and bake at 300°F until puffy and set, about 35 minutes.