

BOURBON PECAN PIE



COOK TIME

20 minutes for crust
27-28 minutes for pie

TEMPERATURE

425°



SERVINGS

8-12 servings

Ingredients

Pie filling-

- 2 eggs
- 1 C sugar
- 1/4 C bourbon
- 1/2 C melted butter
- 1/4 C flour
- 1 C chopped, toasted pecans
- 1 C semi-sweet chocolate chips

Pie crust-

- 1 3/4 C all-purpose flour, plus more for rolling
- 1/4 tsp salt
- 1/2 tsp sugar
- 1/2 C chilled butter cut in pieces
- 3 T ice water

Steps

To make crust in a food processor, pulse flour, salt and sugar to mix. Add cut pieces of butter and pulse until the mixture looks crumbly its pea-sized pieces. Sprinkle ice water on top and pulse until large clumps form. Press dough into a disk shape and wrap tightly in plastic wrap. Refrigerate until firm, about 1 hour. Lightly flour work surface and roll dough into a 12-inch round. Fit into 9-10-inch pie disk. Tuck in overhang and crimp edges with fingertips. Freeze. Take crust out of freezer and line with parchment paper and pie weights or dried beans on top. Back in brick oven at 425° for about 18-20 min. While crust is baking, in a bowl, whisk eggs, sugar, flour, bourbon and melted butter together. Then add in pecans and chocolate chips and mix until well combined. Pour into the warm pie shell. Bake pie in brick oven at 425° for 25-28 minutes until filling is set and the top golden. During baking rotate pie several times for an even golden color on top.

Notes

- If your crust is browning faster than your filling is cooking, use a sheet of foil with the center cut out and cover only the perimeter of the crust. You can also buy pie rim covers. I prefer to use these.
- To save time, I prefer to buy premade frozen pie crusts. Look for them in the frozen section at the grocery store.
- Frozen pie crusts can be thawed, re-rolled and transferred into your desired pie pan. Then just refreeze.