

Dessert

Bourbon Chocolate Pecan Pie

Dixie Crystals Sugar

Preparation Time: 15 minutes

Bake Time: 45 minutes

- 1 prepared 9-inch pie crust**
- 1 stick (1/4 cup) butter**
- 2 ounces unsweetened chocolate**
- 3 large eggs**
- 1 cup Imperial Sugar extra fine granulated sugar**
- 3/4 cup dark corn syrup or sugar cane syrup**
- 1/2 teaspoon vanilla extract**
- 3 tablespoons bourbon**
- 1/4 teaspoon salt**
- 1 1/2 cups pecan halves**

Preheat oven to 400 degrees.

Prepare or thaw a 9-inch pie crust. Place in the pie pan on a foil or a parchment lined cookie tray for easy cleanup after baking.

Melt the butter and chocolate in a small saucepan over low heat. Remove from the heat and let cool.

Beat the eggs in a bowl until frothy and then blend in the sugar.

Stir in the syrup, vanilla, bourbon, salt and melted butter mixture until well blended.

Arrange the pecans on the bottom of the pie crust and carefully pour the mixture over them.

Place the pie pan in the oven. After 10 minutes, reduce the heat to 350 degrees and bake until the filling is set and slightly puffed, about 45 minutes.

Yield: 1 9-inch pie

Per Serving (excluding unknown items): 2520 Calories; 248g Fat (86.7% calories from fat); 38g Protein; 47g Carbohydrate; 21g Dietary Fiber; 884mg Cholesterol; 1690mg Sodium. Exchanges: 3 Grain(Starch); 3 1/2 Lean Meat; 47 Fat.