

# Derby Pie

Sara F Patterson, Nancy F Holley & Cleo F Long  
Three Sisters Cookbook - Alexander City, AL

## Servings: 8

1 nine-inch unbaked pie shell  
2 eggs, beaten  
1 cup sugar  
1/2 cup butter, melted  
2 tablespoons bourbon OR 2  
teaspoons vanilla  
1/4 cup cornstarch  
1 cup pecans, chopped  
1 cup semisweet chocolate morsels  
whipped cream or Cool Whip

Preheat the oven to 350 degrees.

In a bowl, beat the eggs slightly. Add the sugar, butter, bourbon and cornstarch until well blended but not foamy.

Pour the nuts and morsels into the pie shell.

Pour the egg mixture over the top.

Bake for 45 minutes.

Cool for one hour. Best if served with whipped cream or Cool Whip.

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Per Serving (excluding unknown items): 322 Calories; 22g Fat (59.2% calories from fat); 3g Protein; 31g Carbohydrate; 1g Dietary Fiber; 84mg Cholesterol; 135mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 4 Fat; 1 1/2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	322
% Calories from Fat:	59.2%
% Calories from Carbohydrates:	37.5%
% Calories from Protein:	3.3%
Total Fat (g):	22g
Saturated Fat (g):	8g
Monounsaturated Fat (g):	9g
Polyunsaturated Fat (g):	3g
Cholesterol (mg):	84mg
	31g

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	12mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0 0%

### Food Exchanges

**Carbohydrate (g):**  
**Dietary Fiber (g):** 1g  
**Protein (g):** 3g  
**Sodium (mg):** 135mg  
**Potassium (mg):** 74mg  
**Calcium (mg):** 15mg  
**Iron (mg):** 1mg  
**Zinc (mg):** 1mg  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 512IU  
**Vitamin A (r.e.):** 126 1/2RE

**Grain (Starch):** 1/2  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 4  
**Other Carbohydrates:** 1 1/2

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## Nutrition Facts

Servings per Recipe: 8

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### Amount Per Serving

**Calories** 322 **Calories from Fat:** 191

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#### % Daily Values\*

<b>Total Fat</b>	22g	34%
Saturated Fat	8g	41%
<b>Cholesterol</b>	84mg	28%
<b>Sodium</b>	135mg	6%
<b>Total Carbohydrates</b>	31g	10%
Dietary Fiber	1g	4%
<b>Protein</b>	3g	

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<b>Vitamin A</b>	10%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	3%

\* Percent Daily Values are based on a 2000 calorie diet.