

# **BOURBON MAPLE PECAN PIE**

**Blind bake single pie crust of your choice to very light brown**

## **PIE FILLING:**

**4 Tbsp unsalted butter cut into 1 inch pieces**

**1/2 c granulated sugar**

**1/4 tsp salt**

**3 large eggs**

**1 c pure dark amber maple syrup**

**2 Tbsp bourbon (less if you want)**

**1-1/2 c coarsely chopped toasted pecans**

**1 tsp vanilla**

**Preheat oven to 275 deg F**

**Melt butter in heatproof bowl set in skillet of water maintained just below simmer. Remove bowl from skillet and mix in sugar and salt with wooden spoon until butter is fully absorbed. Beat in eggs, then maple syrup, vanilla and bourbon. Return bowl to skillet with hot water and stir until mixture is at 130 deg F, warm and shiny. Remove from heat. Stir in pecans.**

**Pour mixture into pie shell, bake until center feels set, yet soft, when pressed and wiggles just a little when moved. Bake about 45 - 55 minutes. Remove from oven and let cool completely before serving.**

**Ron Bronitsky  
2023 Pie Festival  
Grand Champion**