



*This pecan pie delivers everything you expect along with a splash of bourbon and a kick of orange.*

Servings: 6 – 8

1 pie crust (9 inch)

#### **Pie Filling**

1 cup light brown sugar, packed	1 tablespoon grated orange peel, use microplane to grate
2 ounces unsalted butter, melted	1 teaspoon vanilla extract
8 fluid ounces light corn syrup*	1/4 teaspoon salt
3 large eggs	2 cups pecan halves, toasted
3 tablespoons candied orange peel, finely minced	2 tablespoons cornstarch
3 tablespoons bourbon	

\*Do not use dark corn syrup. It's flavor will dominate and completely change the character of this pie.

#### **Bourbon Cream Topping**

8 ounces heavy cream, chilled	1 tablespoon bourbon
2 tablespoons sugar	

Make pie

- Whisk together brown sugar, corn syrup, cornstarch, and melted butter; make sure there are no lumps of cornstarch.
- Whisk in eggs one at a time.
- Stir in candied orange peel, bourbon, grated orange peel, vanilla, and salt.
- Stir in pecans.
- Pour into pie crust.
- Preheat oven to 375 degrees F.
- Bake pie until center is puffed and just set about 50 minutes.
- Cool on rack at least 1 hour.

Make bourbon cream

- Beat cream, sugar, and bourbon together until cream holds soft peaks.



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