



Bacon-Bourbon Apple Pie

READY IN



80 min.

SERVINGS



20

CALORIES



183 kcal

Ingredients

- 5 slices oscar mayer bacon crumbled cooked
- 2 Tbsp bourbon
- 0.5 cup brown sugar packed
- 6 Tbsp butter cold divided
- 0.8 cup flour divided
- 0.8 cup granulated sugar
- 1 tsp ground cinnamon
- 1 ready-to-use pie crust refrigerated
- 6 cups golden delicious apples peeled sliced (6 apples)
- 1 tsp vanilla

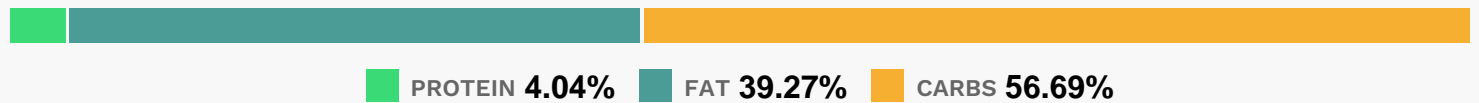
Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Heat oven to 400F.
- Mix brown sugar, cinnamon and 1/2 cup flour in medium bowl.
- Cut in 1/4 cup (4 Tbsp.) butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in bacon.
- Place crust in 9-inch pie plate as directed on package for one-crust filled pie.
- Place apples in large bowl.
- Add granulated sugar, remaining flour, bourbon and vanilla; mix lightly Spoon into crust.
- Cut remaining butter into small pieces; place evenly over apples. Cover with crumb topping.
- Place on baking sheet.
- Bake 30 min. Reduce oven temperature to 350F; bake 30 min. or until apples are tender. Cool.

Nutrition Facts



Properties

Glycemic Index:12.35, Glycemic Load:9.19, Inflammation Score:-2, Nutrition Score:2.4652173817158%

Flavonoids

Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.05mg, Kaempferol: 0.05mg

Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg

Nutrients (% of daily need)

Calories: 183.05kcal (9.15%), Fat: 7.99g (12.29%), Saturated Fat: 3.63g (22.7%), Carbohydrates: 25.95g (8.65%), Net Carbohydrates: 24.65g (8.96%), Sugar: 16.76g (18.63%), Cholesterol: 12.79mg (4.26%), Sodium: 100.7mg (4.38%), Alcohol: 0.57g (100%), Alcohol %: 0.96% (100%), Protein: 1.85g (3.7%), Manganese: 0.11mg (5.53%), Vitamin B1: 0.08mg (5.47%), Fiber: 1.31g (5.23%), Selenium: 3.34µg (4.77%), Folate: 15.84µg (3.96%), Vitamin B3: 0.77mg (3.86%), Vitamin B2: 0.05mg (3.24%), Iron: 0.56mg (3.12%), Vitamin A: 129.21IU (2.58%), Phosphorus: 24.63mg (2.46%), Vitamin C: 1.73mg (2.1%), Potassium: 73.66mg (2.1%), Vitamin B6: 0.04mg (1.95%), Vitamin K: 1.8µg (1.71%), Vitamin E: 0.23mg (1.57%), Copper: 0.03mg (1.48%), Magnesium: 5.52mg (1.38%), Vitamin B5: 0.12mg (1.21%), Calcium: 11.83mg (1.18%), Zinc: 0.16mg (1.07%)