



Bourbon Pecan Pie

READY IN



60 min.

SERVINGS



8

CALORIES



1565 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons bourbon
- ☐ 1 cup brown sugar packed
- ☐ 5 tablespoons butter at room temperature
- ☐ 0.8 cup mrs richardson's butterscotch caramel sauce
- ☐ 9 inch deep-dish pie shell frozen
- ☐ 3 eggs
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1.5 cups pecan halves toasted
- ☐ 1 pinch salt

☐ 1 teaspoon vanilla extract

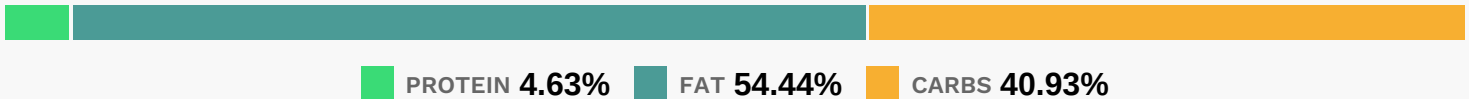
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender

Directions

- ☐ Preheat the oven to 375 degrees F.
- ☐ Place the frozen pie shell onto a parchment-lined baking sheet.
- ☐ In a large bowl, beat together the eggs, butter and brown sugar with a hand-held mixer until completely incorporated.
- ☐ Add the brown sugar, caramel sauce, bourbon, vanilla, cinnamon and salt. Beat on medium speed for 2 minutes. Fold in the pecans.
- ☐ Pour the filling into the pie shell.
- ☐ Bake until just set in the center, 40 to 50 minutes.
- ☐ Remove from the oven and cool for about 1 hour before slicing.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:0.08, Inflammation Score:-7, Nutrition Score:23.777391355971%

Flavonoids

Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg Delphinidin: 1.35mg, Delphinidin: 1.35mg, Delphinidin: 1.35mg, Delphinidin: 1.35mg Catechin: 1.34mg, Catechin: 1.34mg, Catechin: 1.34mg, Catechin: 1.34mg Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg

Nutrients (% of daily need)

Calories: 1565.17kcal (78.26%), Fat: 95.1g (146.31%), Saturated Fat: 26.83g (167.68%), Carbohydrates: 160.89g (53.63%), Net Carbohydrates: 155.48g (56.54%), Sugar: 39.62g (44.02%), Cholesterol: 80.19mg (26.73%), Sodium: 1062.08mg (46.18%), Alcohol: 1.42g (100%), Alcohol %: 0.51% (100%), Protein: 18.18g (36.37%), Manganese: 2.1mg (105.1%), Folate: 208.58µg (52.15%), Vitamin B1: 0.71mg (47.13%), Vitamin K: 39.49µg (37.61%), Iron: 6.71mg (37.3%), Vitamin B3: 6.62mg (33.12%), Vitamin B2: 0.47mg (27.46%), Phosphorus: 268.7mg (26.87%), Selenium: 17.91µg (25.58%), Vitamin E: 3.8mg (25.35%), Copper: 0.45mg (22.5%), Fiber: 5.41g (21.63%), Magnesium: 66.42mg (16.61%), Zinc: 2.24mg (14.96%), Vitamin B5: 1.41mg (14.08%), Potassium: 384.26mg (10.98%), Calcium: 109.7mg (10.97%), Vitamin B6: 0.2mg (9.92%), Vitamin A: 337.6IU (6.75%), Vitamin B12: 0.2µg (3.33%), Vitamin D: 0.33µg (2.2%)