



## Bourbon Pecan Pie with Pecan Crust

READY IN



240 min.

SERVINGS



8

CALORIES



752 kcal

DESSERT

### Ingredients

- 2 tablespoons bourbon
- 0.8 cup brown sugar packed
- 2 tablespoons brown sugar packed
- 2 tablespoons butter melted
- 1 cup corn syrup dark
- 3 eggs
- 2 tablespoons flour all-purpose
- 3 tablespoons flour all-purpose
- 1.5 cups pecans

- 0.3 cup pecans finely chopped
- 1 box pie crust dough refrigerated softened
- 1 teaspoon vanilla
- 0.8 cup whipping cream

## Equipment

- bowl
- oven
- whisk
- wire rack
- hand mixer
- aluminum foil

## Directions

- Heat oven to 325F. In bottom of ungreased 9-inch glass pie plate, mix 1/3 cup chopped pecans and 2 tablespoons flour.
- Place pie crust over pecan mixture in pie plate as directed on box for One-Crust Filled Pie.
- In large bowl, beat eggs slightly with hand beater or wire whisk. Beat in 3/4 cup brown sugar, 3 tablespoons flour, the corn syrup, butter and bourbon until smooth. Stir in pecan halves.
- Pour into crust-lined pie plate.
- Bake 15 minutes. Cover top of crust with foil to prevent excessive browning; bake 40 to 45 minutes longer or until filling is set and center of pie is puffed and golden brown. Cool completely on cooling rack, about 2 hours 30 minutes.
- In chilled medium bowl, beat topping ingredients with electric mixer on high speed until soft peaks form.
- Serve pie topped with whipped cream.

## Nutrition Facts



PROTEIN 4.42%  FAT 49.53%  CARBS 46.05%

## Properties

Glycemic Index:34.38, Glycemic Load:32.45, Inflammation Score:-5, Nutrition Score:12.796521579442%

## Flavonoids

Cyanidin: 2.48mg, Cyanidin: 2.48mg, Cyanidin: 2.48mg, Cyanidin: 2.48mg Delphinidin: 1.68mg, Delphinidin: 1.68mg, Delphinidin: 1.68mg, Delphinidin: 1.68mg Catechin: 1.67mg, Catechin: 1.67mg, Catechin: 1.67mg, Catechin: 1.67mg Epigallocatechin: 1.3mg, Epigallocatechin: 1.3mg, Epigallocatechin: 1.3mg, Epigallocatechin: 1.3mg Epicatechin: 0.19mg, Epicatechin: 0.19mg, Epicatechin: 0.19mg, Epicatechin: 0.19mg Epigallocatechin 3-gallate: 0.53mg, Epigallocatechin 3-gallate: 0.53mg, Epigallocatechin 3-gallate: 0.53mg, Epigallocatechin 3-gallate: 0.53mg

## Nutrients (% of daily need)

Calories: 751.62kcal (37.58%), Fat: 42.16g (64.86%), Saturated Fat: 11.75g (73.42%), Carbohydrates: 88.19g (29.4%), Net Carbohydrates: 84.6g (30.76%), Sugar: 57.69g (64.11%), Cholesterol: 86.59mg (28.86%), Sodium: 339.82mg (14.77%), Alcohol: 1.42g (100%), Alcohol %: 0.95% (100%), Protein: 8.46g (16.91%), Manganese: 1.36mg (67.85%), Vitamin B1: 0.34mg (22.88%), Copper: 0.37mg (18.53%), Selenium: 12.57µg (17.96%), Phosphorus: 157.29mg (15.73%), Vitamin B2: 0.26mg (15.37%), Iron: 2.74mg (15.23%), Folate: 57.58µg (14.39%), Fiber: 3.59g (14.38%), Magnesium: 45.73mg (11.43%), Vitamin A: 555.73IU (11.11%), Zinc: 1.6mg (10.65%), Vitamin B3: 1.96mg (9.81%), Calcium: 78.73mg (7.87%), Vitamin B5: 0.78mg (7.76%), Potassium: 244.67mg (6.99%), Vitamin E: 1.04mg (6.96%), Vitamin B6: 0.13mg (6.27%), Vitamin K: 5.24µg (4.99%), Vitamin D: 0.69µg (4.58%), Vitamin B12: 0.19µg (3.1%)