

# Jefferson Davis Pie

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



232 kcal

DESSERT

## Ingredients

- 1 cup butter softened
- 2 eggs
- 2 tablespoons flour all-purpose
- 1 cup heavy whipping cream
- 1 cup brown sugar light packed
- 1 tablespoon vanilla extract
- 2 tablespoons irish whiskey
- 3 tablespoons granulated sugar white

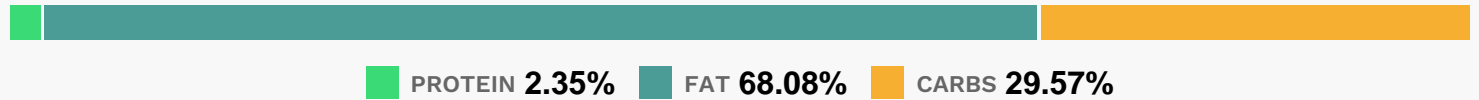
# Equipment

- bowl
- oven

# Directions

- Preheat oven to 425 degrees F (220 degrees C).
- In a large bowl, mix white sugar, brown sugar, and flour.
- Add softened butter, cream, eggs and vanilla.
- Mix until well blended.
- Pour into 2 unbaked pie shells.
- Bake at 425 degrees F (220 degrees C) for 10 minutes, then reduce temperature to 350 degrees F (175 degrees C) and continue baking for 45 to 50 minutes.
- Bourbon Whipped Cream: Whip cream and add sugar gradually until stiff peaks form. Once cream is whipped, gently fold in the bourbon.

# Nutrition Facts



# Properties

Glycemic Index:13.13, Glycemic Load:2.09, Inflammation Score:-3, Nutrition Score:1.9847826177011%

# Nutrients (% of daily need)

Calories: 231.52kcal (11.58%), Fat: 17.42g (26.79%), Saturated Fat: 10.89g (68.05%), Carbohydrates: 17.02g (5.67%), Net Carbohydrates: 17g (6.18%), Sugar: 16.15g (17.95%), Cholesterol: 67.77mg (22.59%), Sodium: 107.02mg (4.65%), Alcohol: 0.95g (100%), Alcohol %: 2.23% (100%), Protein: 1.35g (2.7%), Vitamin A: 602.91IU (12.06%), Selenium: 2.77µg (3.96%), Vitamin B2: 0.06mg (3.75%), Vitamin E: 0.52mg (3.5%), Calcium: 27.97mg (2.8%), Phosphorus: 24.59mg (2.46%), Vitamin D: 0.35µg (2.32%), Vitamin B12: 0.1µg (1.61%), Vitamin B5: 0.16mg (1.6%), Iron: 0.26mg (1.43%), Vitamin K: 1.49µg (1.42%), Folate: 5.46µg (1.36%), Potassium: 45.68mg (1.31%), Vitamin B6: 0.02mg (1.06%)