



BOURBON PECAN PIE

As if nutty, caramelized pecan halves weren't indulgent enough, this Kentucky specialty becomes even more special when finished with On Top.

Yield: 8 servings

INGREDIENTS

1 C	Sugar
3 tbsp.	Butter, Melted
1/2 C	Dark Corn Syrup
3 Each	Large Eggs
1 3/4 C	Pecan halves
2 tbsp.	Bourbon
1 Each	RICH'S 9 IN PIE SHELL ZERO TRANS FAT (#17179)
	RICH'S ON TOP® ORIGINAL WHIPPED TOPPING (#02559)

DIRECTIONS

- 1 Preheat oven to 375°F
- 2 In a medium bowl, stir together the sugar and melted butter.
- 3 Add the corn syrup, eggs, pecans, and bourbon, and stir until all ingredients are combined.
- 4 Pour mixture into an unbaked pie shell, and place on a heavy duty cookie sheet.
- 5 Bake for 10 minutes. Lower the oven temperature to 350°F, and continue to bake for an additional 25 minutes or until pie is set.
- 6 Remove from oven and cool on a wire rack.
- 7 Garnish with On Top® before serving.

