



## 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 9" Pie Shells, Unbaked

**RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#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.