

Brown Butter and Bourbon Pecan Pie

Ingredients

1 1/4 c Flour
1/2 T Sugar
1 t Salt
13 T Unsalted Butter
2/3 c Dark Brown Sugar
2/3 c Light Corn Syrup
1/2 c Golden Syrup
3 Eggs
3 T Bourbon
1 t Vanilla Extract
2 1/2 c Pecans (halved)

Instructions

- 1.Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; set it aside. Dice one stick of unsalted butter into 1/2-inch pieces and place into the freezer.
- 2.In a food processor add 1 1/4 cups flour, 1/2 tablespoon of sugar, and 1/2 teaspoon of salt. Press the pulse button four times to mix. Sprinkle the butter cubes over the flour and pulse 12 times until butter pieces are the size of tiny peas.
- 3.Turn on food processor and add 1/4 cup of ice water through the feeding tube. Once water has been incorporated, dump mixture into a large bowl and form a ball. Place into a large piece of plastic wrap and shape it into a disk. Let the dough chill in the fridge for at least two hours or overnight, before rolling it out.

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4. Take the pie crust out of the fridge 15 minutes before rolling. Dust your work surface with flour and place the dough on top; sprinkle a little flour over the dough. Use your hands to quickly work the dough into a smooth disc. With a rolling pin, roll the dough, turning it frequently and adding more flour as necessary, into a 13-inch circle. Transfer dough into a 9-inch deep-dish pie pan. Gently fit the dough into the pan. Turn the edges under to create a rim on the crust, then press the rim against the lip of the pan, forming it into an even edge as you go. Using your fingers, crimp the rim. Place the crust in the refrigerator for 30 minutes. Preheat the oven to 400 degrees.

5. Remove the crust from the refrigerator and cover

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the crust with a piece of parchment paper and fill it full with pie weights. Bake for 20 minutes, or until the crust is pale and partially cooked.

Remove the parchment and pie weights and set aside. Reduce oven temperature to 350 degrees.

6. In a small saucepan over medium heat, melt 5 tablespoons butter and cook, swirling the pan occasionally, until the butter smells nutty and is golden brown, 3 to 5 minutes. Once you smell that nutty aroma, take the pan off the heat and pour the browned butter into a large heat-proof bowl to cool.

7. To the butter add the dark brown sugar, corn syrup, and golden syrup and whisk until smooth. Whisk in the eggs, bourbon, vanilla, and 1/2 teaspoon salt. Roughly chop half of the pecans

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then sprinkle all the pecans in the baked piecrust and then pour the syrup mixture over them. Use your fingers to flip over any whole pecans that are upside down, and arrange the whole pecans evenly on the surface. Place pie on a baking sheet and place into the oven.

8. Bake for 50-55 minutes, checking halfway and towards the end in case crust browns too quickly. If it does tent with foil to prevent burning. Bake until the filling is just set and bubbling at the edges. The pie will still wobble just a bit when nudged; it will continue to cook as it cools.

Remove the finished pie from the oven and place on a wire rack to cool completely, about 4 hours or overnight. For the neatest slices, use a serrated knife to gently saw through the pecans. Serve at

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room temperature with whipped cream.