

# Just Goo Pie

## Ingredients

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3 Eggs  
1 c Dark Brown Sugar  
1 T Flour  
1/4 c Corn Syrup  
1 T Unsalted Butter  
1 t Vanilla Extract  
1 Pie Crust  
2 T Bourbon  
0 pn Salt

## Instructions

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- 1.Preheat oven to 350 degrees. On a floured surface roll out pie crust to 13 inches. Place into 9-inch pie pan and crimp the edges. Prick the pie crust with a fork and bake it for 8 minutes.
- 2.Meanwhile, in a large bowl whisk vigorously the eggs and brown sugar. Add flour, corn syrup, butter, bourbon, salt, and vanilla then whisk again.
- 3.Remove crust from oven then add in the egg mixture. Bake for 35-40 minutes or until the top is brown and center is set. It can be slightly jiggly in about a 2-inch circle in the center.
- 4.Cool pie completely before cutting and serving.