

Esther Gould's Pecan Kentucky Bourbon Pie



** Image may not truly represent the finished recipe

Crust:

2 cup Esther Gould's pecan caramel
Cookie base
3 tbsp butter

Filling:

1 cup brown sugar
3 eggs at room temperature and well
beaten
1 jar Esther Gould's Kentucky Bourbon
Sauce
¼ cup light corn syrup
½ cups chopped pecans

Preheat oven to 375 degrees.

Prepare Crust:

Combine Esther Gould's Pecan Caramel Mandelbroit Cookies with softened butter.
Press Cookie Crumb Crust Mixture into an 8" square pan.
Bake for 10 min. Let cool

Prepare Filling:

Cream butter and sugar
Add well beaten eggs and mix thoroughly. Add remaining ingredients and mix well.
Pour into square pan on top of cooled crust.
Place on a cookie sheet and bake 35 – 40 min.
Let cool and cut.
Serve with vanilla ice cream or whipped cream.

<http://www.esthergould.com>

To order call (905) 936-4873 or

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