

BOURBON CHOCOLATE PECAN PIE

ACTIVE TIME

20-30 min

PREP TIME

3-4 hours

COOK TIME

30-120 min

SERVINGS

10 - 12

PIE CRUST

2.5 cups AP flour, or GF Baking Flour
1/2 cup powdered sugar
3/4 cup cold earth balance butter
1/4 tsp salt
2 flax eggs (2 Tbs ground
flaxseed + 5 Tbs ice cold water)

PIE FILLING

2.5 cups pecan halves
1/3 cup oat milk
1/4 cup earth balance butter
1/2 cup AP flour, or GF baking
1/2 cup brown sugar
1/4 cup + 1 Tbs maple syrup
1/2 cup Bourbon
1 tsp vanilla extract
3/4 cup mini dark chocolate chips
2 flax eggs (2 Tbs ground
flaxseed + 5 Tbs water)

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Sift together all the dry crust ingredients, then add the butter and flax using a processor dough blade, or a pastry cutter on a chilled marble board.
3. When dough comes together, divide in half, rolling each into a ball. Wrap well to chill for 2 hours, or make ahead and freeze up to one month ahead.
4. After chilling, roll dough flat and thin to about 1/4 inch thickness, and lay onto a lightly greased pie tin, trimming the edges and decorating if desired.
5. Cover the dough with tinfoil, and fill with dried beans, to blind bake, 40 min.
6. Set aside to cool partially before adding filling to finish the bake.

PRO TIP: To save time, store-bought raw and par-baked crusts work well too.

7. Chop 2 cups of pecans, keeping 1/2 cup halves and toast 10 min at 350°F.
8. Bring bourbon to a boil, then simmer 10 min to reduce, then add butter.
9. Add the bourbon mixture (reserving 2 Tbs) to the maple syrup, oatmilk, and brown sugar. Mix thoroughly.
10. Sift in flour and add the flax eggs, mixing thoroughly.
11. Now add the vanilla, and fold in the chopped pecans and chocolate chips.
12. Pour filling into the blind-baked crust, smoothing the top surface flat.
13. Using the remaining intact pecan halves, decorate the top of the pie.
14. Add the remaining maple syrup to the reserved bourbon mixture, and paint on the exposed crust and pecans.
15. Bake for 35-40 min, until crust is golden, glazing crust and nuts halfway.

