

## **Kentucky Derby Pie (courtesy of Susie White)**

### **Ingredients**

1 pre-made pie crust  
1 cup of sugar  
1 stick unsalted butter, melted  
6 tblsp. all-purpose flour  
2 large eggs, beaten  
1 ounce bourbon  
1 cup pecans  
1 cup semisweet chocolate morsels

### **Preparation**

Pre-heat oven to 350

In large mixing bowl, combine sugar and flour. Add melted butter and stir until combined. Add eggs, bourbon, and stir until fully incorporated. Fold in pecans and chocolate chips.

Pour mixture into a deep-dish pie pan. Place pie in middle of a large rimmed baking sheet and bake for 55-60 minutes, until pie is set and crust is light brown.

### **Bourbon Cream**

#### **Ingredients**

½ pint heavy whipping cream  
¼ cup Bourbon Whiskey  
¼ cup powdered sugar

#### **Preparation**

Beat heavy whipping cream with Bourbon and powdered sugar until stiff. Add dollop to top of each slice of pie. Serve and enjoy!