

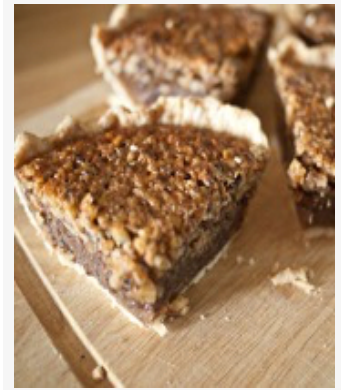
Derby Pie - Owner Barb's Favourite!

At Stonehurst Place we cook with Organic ingredients whenever possible.

- 1 refrigerated Pie Crust
- 6 ounces Pecans, coarsely chopped and toasted (about 1 1/2 cups)
- 6 ounces Chocolate Chips
- 1 cup Light Corn Syrup
- 1/2 cup Granulated Sugar
- 1/2 cup Dark Brown Sugar, firmly packed
- 1/4 cup Maker's Mark Bourbon
- 4 Large Eggs
- 1/4 cup Butter, melted
- 2 teaspoons Corn Starch
- 2 teaspoons Vanilla Extract
- 1/2 teaspoon Sea Salt

Method

1. Preheat oven to 325 F. Place pie crust into a 9 inch deep dish pie plate according to directions on package, crimping edges. Sprinkle toasted pecans and chocolate chips evenly on pie crust bottom.
2. In large saucepan, stir together corn syrup, granulated sugar, brown sugar and bourbon; bring to a boil over medium heat stirring constantly. Lower heat and simmer, again stirring continuously, for three minutes. Remove from heat.
3. In medium bowl, whisk together eggs, melted butter, corn starch, vanilla extract and sea salt. Gradually whisk one fourth of hot syrup into egg mixture; next slowly whisk this mixture into the remaining hot syrup. Pour over the pecans and chocolate chips in the prepared pie crust.
4. Bake at 325 F for 55 minutes or until set. Cool pie on wire rack, about 1 1/2 hours.
5. Serve with whipped cream and enjoy!



Servings/Yield

12 servings

Categories

Cakes & Pies

NUTRITION FACTS

Servings: 12

Amount Per Serving

Calories: 558

Total Fat: 29.61g

Cholesterol: 311mg

Sodium: 299mg

Total Carbs: 56.91g

Dietary Fiber: 2.43g

Sugars: 30.48g

Protein: 13.20g