

Bourbon Bacon Pecan Pie

Yield: 7 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-pecan-bourbon-bacon-pie-recipe>

Ingredients:

- 1 1/2 cups all purpose flour more for dusting
- 1 cup wheat flour white
- 2 teaspoons salt
- 2 tablespoons sugar
- 1 1/2 cups unsalted butter cold, cut into smaller pieces
- 4 tablespoons vegetable shortening cold
- 4 tablespoons vodka
- 1/2 cup cold water plus extra as needed
- pie
- 6 tablespoons unsalted butter room temperature
- 1 cup light brown sugar packed
- 3 large eggs
- 1/2 teaspoon salt
- 1 teaspoon pure vanilla extract
- 3/4 cup dark corn syrup
- 2 tablespoons bourbon
- 4 strips bacon well cooked and roughly chopped
- 1 1/2 cups chopped pecans divided

Nutrition:

1. Calories: 1190 calories
2. Carbohydrate: 98 grams
3. Cholesterol: 230 milligrams
4. Fat: 83 grams
5. Fiber: 5 grams
6. Protein: 12 grams
7. SaturatedFat: 37 grams
8. Sodium: 1080 milligrams
9. Sugar: 45 grams

10. TransFat: 1 grams

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