## RecipesCh@~se

## Pecan Pie with Bourbon-Spiked Cream

Yield: 4 min Total Time: 65 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/southern-pecan-pie-recipe-with-bourbon">https://www.recipeschoose.com/recipes/southern-pecan-pie-recipe-with-bourbon</a>

## **Ingredients:**

- 1 jar pie filling 1 lb. 12 oz. pecan
- 3 eggs
- 4 tablespoons unsalted butter melted, optional
- 1 piecrust prebaked deep-dish, see related recipe at left
- 1 cup heavy cream
- 1/4 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1 tablespoon bourbon

## **Nutrition:**

Calories: 710 calories
Carbohydrate: 34 grams
Cholesterol: 290 milligrams

4. Fat: 60 grams5. Fiber: 2 grams6. Protein: 10 grams

7. SaturatedFat: 30 grams8. Sodium: 360 milligrams

9. Sugar: 8 grams

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