



BGC PECAN PIE WITH BOURBON CRÈME SAUCE

- 1 CUP MAPLE SYRUP
- 1 CUP GRANULATED SUGAR
- 1/4 CUP (1/2 STICK) BUTTER
- 4 EGGS
- 1 TABLESPOON VANILLA EXTRACT
- 1-1/2 CUPS CHOPPED PECANS
OR PECAN HALVES
- 1 UNBAKED (9-INCH) DEEP-DISH
PIE SHELL
- 1 CUP HEAVY WHIPPING CREAM
- 2 TABLESPOONS CONFECTIONERS'
SUGAR
- 2 TABLESPOONS BOURBON

Combine the maple syrup, granulated sugar and butter in a 3-quart saucepan. Bring to a boil over medium heat. Reduce the heat and cook for 5 minutes, stirring constantly with a wooden spoon. Remove from the heat.

Beat the eggs in a large bowl until smooth. Add the syrup mixture to the eggs gradually, whisking constantly until incorporated. Whisk in the vanilla.

Sprinkle pecans evenly in the pie shell. Add the syrup mixture, taking care to coat the pecans evenly. Bake in a preheated 350-degree oven for 45 to 60 minutes or until a knife inserted into the center comes out clean.

Combine the whipping cream, confectioners' sugar and bourbon in a deep bowl. Beat until soft peaks form. Serve with the pie. Serves 6 to 8