**Bourbon Spiked Pecan (Paul Brandt’s favorite pie)**

***DARK, RICH AND LOADED with nuts, this recipe if for serious dessert lovers.***

Crust

1 recipe basic pie dough for one 9-inch double crust pie shell

Filling

4 large eggs

¾ cup dark corn syrup

¾ cup sugar

6 tablespoons unsalted butter, melted

6 tablespoons bourbon

¼ cup molasses

¼ teaspoon salt

1 ½ cups coarsely chopped pecans pus 1 cup pecan halves

1 cup heavy cream, whipped, flavored with 2 tablespoons bourbon (optional)

**PIE SHELL PREPARATION**

Preheat the oven to 425 degrees F.

If making individual pies, divide the dough into 8 pieces. Roll out each piece and fit it into a 5 or 6 inch pie pan. Trim and crimp the edges. Set the scraps of trimmed dough aside. Refrigerate the pie shells for 10 minutes. After the shells are chilled, line each one with aluminum foil and fill with baking weights or dried beans. Bake for about 6 minutes, until the pie shell begins to brown around the edges. Remove the weights and foil and bake an additional 5 to 6 minutes, until lightly browned. After the pie shells have cooled, patch any holes carefully with the dough scraps. Moisten the patches with a little water before pressing them into place. Return the pie shells to the oven for a minute or two to bake the patches.

**FILLING PREPARATION**

Reduce the oven temperature to 375 degrees F. Beat together the eggs, corn syrup, sugar, butter, bourbon, molasses and salt. Stir in the chopped pecans.

**ASSEMBLY AND BAKING**

Spoon the filling into the pie shells, being careful to distribute the chopped pecans evenly. Decorate the tops of the pies with the pecan halves, pressing them into the filling gently. Bake for 20-25 minutes, until firm.

Let the pies cool on a rack for at least 45 minutes before serving. Slip them out of their pans and decorate the tops with bourbon flavored whipped cream, if desired.