



MAPLE PECAN PIE

Makes 1 (9-inch) pie

*I love this recipe because it uses maple syrup instead of corn syrup.
The whiskey is optional, and it adds another layer of flavor.*

1 (9-inch) unbaked pie shell

Filling

1 cup maple syrup

1 tablespoon whiskey

3 large eggs

3 tablespoons butter, melted

1 teaspoon vanilla bean paste or
vanilla extract

$\frac{3}{4}$ cup brown sugar

2 tablespoons flour

$\frac{1}{4}$ teaspoon salt

1 $\frac{1}{2}$ cup chopped pecans

In a bowl, whisk together all filling ingredients except the pecans.

Place pecans in unbaked pie shell and pour syrup mixture over pecans.

Bake at 350°F for 45-50 minutes, or until top starts to puff up and center seems set.