

MAPLE BOURBON PECAN PIE

INGREDIENTS

for the Crust

2 1/2 cups all purpose flour
1 tablespoon sugar
3/4 teaspoon salt
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1/3 cup chilled solid vegetable shortening, diced
6 tablespoons (or more) ice water

for the Filling

3/4 cup pecan halves
3/4 cup chopped pecans
1/2 cup maple syrup
1/2 cup dark corn syrup
3 tablespoons brown sugar
2 tablespoons butter, melted and cooled
2 tablespoon bourbon
1 teaspoon vanilla extract
2 eggs, lightly beaten
2 egg whites, lightly beaten

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball; divide into 2 pieces. Flatten each into disk. Wrap each in plastic; chill 2 hours.

Preheat oven to 350.

Roll out 1 dough disk on floured surface to 13 inch diameter circle. Transfer to 9-inch-diameter glass pie dish. Fold edge under, forming high-standing rim; crimp. Chill in freezer for 15 minutes.

Meanwhile, combine maple syrup, corn syrup, brown sugar, melted butter, bourbon, vanilla extract, eggs and egg white. Mix well. Add pecans. Pour filling into prepared crust. Bake for 35-38 minutes or until the center of the pie is almost set. Cool on wire rack.