

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Whiskey Maple Pecan Pie



Ingredients

1 10-inch pie shell (deep dish)	1 c real maple syrup
½ c chocolate chips, pieces, or flakes	1 tsp pure vanilla extract
4 large eggs, slightly beaten	¼ c whiskey
1 c granulated sugar	1¼ c pecan halves
2 Tbsp melted butter	

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Directions

1. Preheat the oven to 375°.
2. Cover the bottom of the pie shell with chocolate pieces.
3. Fill the crust with the pie mixture: eggs, sugar, butter, maple syrup, vanilla, and whiskey. Mix well.
4. Top with pecans.
5. Bake at 375° for 35 to 40 minutes.

Total Time: 50 minutes

Serves: 8

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