
4107 Pioneer Woods Dr.
Lincoln, NE 68506



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Chocolate Bourbon Pecan Pie

Makes one 9" pie

A traditional pecan pie becomes even more delicious with the addition of two of our favorite ingredients - bourbon and chocolate! The braided crust adds to the visual presentation and to the overall crust ratio, which is always a good thing in our book. An easy pie to assemble - this recipe delivers with big, razzle dazzle results!

Pâte Brisée Crust Ingredients:

2-1/2 cups all-purpose flour (plus, extra for dusting)
1 tablespoon sugar
1-1/2 teaspoons Kosher salt
1 cup unsalted butter (2 sticks), well chilled
4-6 tablespoons ice water
1 egg beaten, for egg wash used for
attaching braided crust

Filling Ingredients:

5 large eggs
1-1/2 cups light brown sugar
1/2 cup white sugar

1 tablespoon vanilla extract
1/2 teaspoon Kosher salt
2 tablespoons bourbon
1/2 cup butter, melted, and cooled
2 cups chopped pecans pieces
1 cup dark chocolate chips

Bourbon Whipped Cream Ingredients:

1 cup heavy cream
1/4 cup powdered sugar
1 teaspoon vanilla extract
1 tablespoon bourbon (optional)

Directions:

Prepare the Crust:

The crust may be mixed by hand or with a food processor. Choose your preferred method, then continue forming the crust at Step 7.

Mixing by Hand:

- 1a. Mix the flour, sugar, and salt together in a large bowl with a whisk until evenly distributed.
- 2a. Cut the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together as you cut. Chill the cut butter cubes for 15 minutes.
- 3a. Prepare the ice water by filling a small bowl with ice cubes and adding water. Stir until the water is well chilled.
- 4a. Place the butter cubes in the flour mixture. Using a simple pastry blender, cut the butter and flour mixture together until a coarse texture is reached with some pea-sized pieces of butter remaining.
- 5a. Add 2 tablespoons of the ice water by sprinkling on top of the flour/butter mixture. With a fork, gently toss the mixture. Continue adding ice water one tablespoon at a time tossing after each addition until a rough ball of dough forms. (Avoid adding too much water.)
- 6a. Flatten the dough ball into a disk about a half-inch thick, and wrap in plastic wrap.

Continued on Page 2

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Chocolate Bourbon Pecan Pie - Page 2, continued

Mixing with a Food Processor:

- 1b. Place the flour, sugar, and salt in the bowl of the food processor. Pulse a few times to evenly distribute.
- 2b. Cut the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together. Chill the cut butter cubes for 15 minutes.
- 3b. Prepare the ice water by filling a small bowl with ice cubes and adding water. Stir until the water is well-chilled.
- 4b. Place the butter cubes in the food processor with the flour mixture. Pulse 4-5 times to cut the butter into the flour. The flour-butter mixture will be coarse with some pea-sized pieces of butter remaining. (Resist the urge to keep pulsing.)
- 5b. Add 2 tablespoons of the ice water by sprinkling on top of the flour and butter mixture. Pulse 2-3 times. Continue adding ice water by the tablespoon pulsing after each addition until a rough dough is formed. Test the dough by pinching together – if it holds together, enough water has been added. If it crumbles apart, add another tablespoon of water. (Avoid adding too much water or pulsing too much.)
- 6a. Remove the dough from the work bowl gathering it into a rough ball. Flatten the dough ball into a disk about a half-inch in thickness and wrap in plastic wrap.
7. Roll the crust into a 12-inch circle and line a 9-inch pie plate. Cut off any remaining crust, and pinch the crust around the edge of the pan into a smooth edge.
8. Make the braided crust edge. Roll out the remaining pie dough into a rectangle shape with 1/8" thickness. Form the braided crust by cutting 1/4" wide strips. Braid three strips together at a time, forming several braids, as needed, until you have enough to go around the entire perimeter of the pie. Use a fork and mark the crust where you plan on placing the braid. Brush the scored crust with an egg wash and place the braids around the crust's edge, pressing them into the crust just enough to stick in place.

Prepare the Pecan Filling:

8. In a large bowl, whisk the eggs with the brown and white sugars until evenly combined. Add the vanilla, salt, and bourbon. Stir in the cooled, melted butter, chopped pecan pieces, and chocolate chips. Carefully pour the mixture into the prepared pie crust.
9. Bake in a 350°F oven for 45-55 minutes or until the center is set, yet still a little wobbly. It will continue to thicken and set as it cools. If needed, protect the exposed crust edges with a pie shield or a ring of aluminum foil to prevent it from baking and browning faster than the filling.
10. Make the whipped cream by mixing together the cream, powdered sugar, vanilla, and bourbon (if desired). Whip the mixture to the soft peak stage.
11. Cut pie slices with a serrated knife, add a dollop of spiked whipped cream, serve and enjoy.