



Noreen's Kitchen

Salted Bourbon Caramel

Pecan Pie

Ingredients

Pastry for a 9-inch, single-crust pie	1 cup dark corn syrup
3 eggs	1/4 cup butter, melted
1/2 cup granulated sugar	4 cups whole pecan halves, divided
1/4 cup Torani Salted Caramel Syrup*	1 teaspoon salt
1/4 cup Torani Bourbon Caramel Syrup*	1/4 cup caramel sauce
1 tablespoon corn starch	

Step by Step Instructions

Preheat oven to 350 degrees.

Line a 9 inch, deep dish pie plate with a single pie crust. Flute edges as desired for a decorative edge. Refrigerate until ready to fill.

Combine eggs, sugar, corn syrup, flavored syrups, corn starch, salt and melted butter in a bowl and whisk well to combine.

Place 2 cups of pecan halves into the prepared pie shell.

Pour the filling over the nuts and give them a gentle nudge to even everything out.

Place the pie on a baking sheet that is lined with parchment.

Bake for 30 minutes, then place a pie shield or aluminum foil over the crust to protect it from over browning.

Place remaining two cups of pecan halves on a baking sheet and bake for 5 to 7 minutes just until you can smell them. Remove from oven and allow to cool.

Continue to bake for an additional 30 minutes. Pie is done when the top is browned and the pie has risen up a bit. If it has a bit of a shimmy to it when shaken, it is done.

Allow pie to cool for 15 to 20 minutes.

Arrange toasted pecan halves decoratively on top of the pie in a circular fashion.

Allow pie to cool completely.

Just before serving drizzle pie with caramel sauce and sprinkle with a bit of salt.

Enjoy!