derby_pie.md 12/23/2019

Derby Pie Recipe

Ingredients

- 1 cup sugar
- 1/2 cup melted butter (1 stick)
- 2 eggs
- 3 Tbsp bourbon (or 2 tsp real vanilla)
- 1/4 cup cornstarch
- 1 cup chopped pecans
- 6 oz. pkg chocolate chips
- 1 unbaked 9" pie shell

Directions

- 1. Preheat oven to 350°F
- 2. Beat together sugar and melted butter then add eggs and bourbon (or vanilla).
- 3. Blend in cornstarch and stir in pecans and chocolate chips.
- 4. Pour into pie shell and bake at 350 for 45-50 min.

Can be served room temperature but it is best served warm with or without ice cream or whipped cream.

Enjoy!!