Bourbon Chocolate Pecan Pie

Cooking Instructions

This dish includes 2 parts: Pie Crust and Pie Filling.

Preparation: Keep pie crust frozen until ready to use. Bring pie filling to room temperature before baking. Preheat oven to 350F.

Pie: Prick bottom of frozen pie shell with fork. Stir filling and pour into pie shell. Place pie on top of a cookie sheet and put in oven. The cookie sheet helps prevent issues if the pie flows over the crust a little. Bake for 1 hour to 1 hour 15 min. Due to oven temp variations, pie may take longer to set. Tap center of pie to determine doneness. It should spring back when done. Let pie cool before serving. If pie crust is over-browning, cover edges with foil.

Internal Temperature: 200F.

Serving Suggestions: Serve with a scoop of vanilla bean ice cream.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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