

CopyCat Longhorn Steakhouse Bourbon Pecan Pie

Ingredients

1 unbaked pie crust
1 cup pecan halves
3 eggs
1/2 cup brown sugar
1/2 cup light corn syrup
2 tbsp flour
1/4 cup bourbon
1/4 cup melted butter
1 tsp vanilla extract
1/4 tsp salt

Directions

Preheat oven to 350°F (175°C).

Spread pecans in the bottom of the pie crust.

Whisk eggs in a large bowl.

Add brown sugar, corn syrup, flour, bourbon, melted butter, vanilla extract, and salt into the bowl with the eggs and mix well.

Pour the mixture over the pecans in the crust.

Bake for 60 minutes until the center is set.

Let the pie cool before serving.