



## Bourbon Chocolate Chip Pecan Pie

**By Marissa Rothkopf**

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And if you know any nice publishers, ask them to please (and thank you) publish the cookbook I'm working on.

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### **BOURBON CHOCOLATE CHIP PECAN PIE**

**First: Make the easy, flaky pie crust dough\*\***

**Ingredients:**

1 1/4 cups (157 grams) soft wheat flour (such as Gold Medal Blue Label)\*\*\*

1 teaspoon granulated sugar

3/4 teaspoon kosher salt

1/2 cup (115 grams or 8 tablespoons) cold, unsalted butter, cut into 1/4-inch cubes

1/4 cup (60 ml) ice water

**How to:**

1. Pour the flour, sugar and salt into the food processor bowl with cutting blade and pulse a few times to blend the ingredients.
2. Add the butter to the bowl and pulse until the mixture looks like coarse meal. Scrape down the sides of the bowl with a spatula, Fluff the mixture to make sure the dough doesn't get compacted into the crevices of the processor.
3. Drizzle 2 tablespoons of water over the dough and pulse. Keep adding the ice water 2 tablespoons at a time until the dough comes together in small lumps. You don't need to add the entire 1/4 cup of water, but the dough should hold together easily. It may be a tad moister and stickier than you're used to. It shouldn't be wet. Typically 5 to 7 tablespoons will do.
4. Shape the dough into a one 4-inch disk (if making a 9-inch pie) or four 2-inch inch wide disks (if making individual pies) and wrap them in plastic wrap.
5. Refrigerate for at least 2 hours. You can make the dough up to 4 days in advance. You can also freeze for up to 3 months and let it defrost in the refrigerator before rolling out.
6. On a well-floured surface, roll dough starting from the middle, using downward pressure and rolling to within an inch of the edge. Do not roll to the edge or over it or you will get an uneven dough that's also a funny shape. Turn the crust 1/8th turn and roll again. Keep rolling and turning until the dough is between 1/4 and 1/2-inch thick. (Occasionally check if flour is needed underneath.) If making individual pies, repeat for each pie.
7. Gently lift the dough into into the pie pan. Smooth the dough gently into the corners. Cut off any dough that hangs over by more than 1 inch. If making individual pies, yes, you guessed it, repeat for each pie.
8. To create a pretty edge: fold the overhanging dough underneath the other dough. It should hang only slightly over the edge of the pie pan. Crimp the dough with a fork or pinch it lightly with your fingers.
9. Rest the dough in the refrigerator for at least an hour (more if you can!), to let the dough rest and prevent it from shrinking down the sides of the pan when it bakes.

## **Make the pie filling**

### **Ingredients:**

1 cup light brown sugar

2/3 cup Lyle's golden syrup (you can use corn syrup if you can't find Lyle's)

2 tablespoons bourbon

2 ounces/4 tablespoons/57 grams unsalted butter

3 large eggs

1 teaspoon vanilla extract

1/2 teaspoon salt

1 3/4 - 2 cups (200 grams) pecans

1 cup (170 grams) dark chocolate chips (I use Guittard extra dark to balance out the sweet)

**How to:**

1. In a large saucepan, put the brown sugar, golden syrup, bourbon and butter. Over medium heat, stirring occasionally, bring the mixture to a boil. Boil for one minute. Some foamy stuff will appear; just stir it back in. Set aside to cool slightly, about 15-20 minutes.
2. While the sugar mixture is cooling to lukewarm, you could have a shot of bourbon.. You should also preheat the oven to 350 degrees F. Beat the 3 eggs in a small bowl until light and none of the mucus-y parts are still showing. Beat in the vanilla and salt.
3. When the mixture is cool, stir in a few tablespoons of the egg mixture. This is a good way to find out if the mixture is cool enough. If scrambled eggs appear... Anyhoo, they won't, so blend the rest of the egg mixture into the syrup until combined.
4. Spread the pecans in the bottom of the pie shell. Sprinkle the chocolate chips on top, then pour the syrup-egg mixture over the top. Put the pie plate on a parchment-lined cookie sheet and bake on the oven's middle rack.
5. Bake about 40 minutes for mini pies or 50 minutes for a 9-incher. The pie will puff and the center will just ever-so-gently jiggle. If you find that the center remains too jiggly and your pie crust is beginning to turn dark....pop some aluminum foil over the top as a shield (lay it on, don't crimp it to the pie) and lower the oven temp to 325 degrees F.
6. Cool on a wire rack. This pie freezes well if you aren't going to eat it right away.

\*\*Ja, of course you can buy a store bought one. No shame here.

\*\*\*Go get Gold Medal blue label if you can. If you can't, don't worry. Although my baking guru Rose Levy Beranbaum would rap my knuckles for this, it won't make such a huge difference. I mean, not enough that you should go fight for a parking spot at the Kroger's the day before Thanksgiving. Just promise me you will try it some time, ok?