

Betty's Kentucky Derby Race Day Pie Recipe



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In this video, Betty demonstrates how to make a traditional pie served at Kentucky Derby events--a Kentucky Race Day Pie. With a hint of Maker's Mark Kentucky Bourbon, this pie is rich in flavor and in tradition!

Ingredients:

4 eggs, well beaten
3/4 cup sugar
1/4 cup brown sugar, firmly packed
1 teaspoon vanilla extract
2 tablespoons Bourbon whisky
1 cup white corn syrup (Use "white" corn syrup, not "light" corn syrup.)
1 stick butter or margarine, melted
1 tablespoon flour
1 cup chopped pecans
1 cup semi-sweet chocolate chips
1 unbaked 10-inch pie crust (This makes a large pie. If you choose, you may make it into 2 smaller pies, as I did in the video.)

Beat the eggs in a large mixing bowl with an electric mixer. Add 3/4 cup sugar, 1/4 cup brown sugar, 1 teaspoon vanilla, 2 tablespoons Bourbon whisky, 1 cup white corn syrup, 1 stick melted butter, and 1 tablespoon flour. Mix all ingredients well. Place the cup of chopped pecans evenly in the pie crust. Next, place the cup of chocolate chips evenly over the top of the chopped pecans. Pour the filling over the top. Bake in an oven that has been preheated to 350 degrees for 45 minutes. (I split my pecans and chocolate chips evenly between two "ready to bake" pie crusts, and then divided the filling between the two crusts. I baked the two pies at 350 degrees for 20 minutes, and then lowered the heat to 250 degrees for the remaining 25 minutes, because the pies were not as deep as a larger pie, and also to prevent burning the crusts. They turned out perfectly!) Cool and serve with hot hazelnut coffee to thankful guests!!!