



rivulet[®]
artisan pecan liqueur



Rivulet[®] Pecan Pie

- 1 cup sugar
 - 3 tablespoons butter, melted
 - ½ cup dark corn syrup
 - 3 large eggs, beaten
 - 1 ½ cups pecan halves
 - 2 tablespoons Rivulet Liqueur
 - One 9 inch deep dish pie shell, unbaked
1. Heat oven to 375 degrees.
 2. Stir together the sugar and melted butter in medium bowl. Add the corn syrup, eggs, pecans and Rivulet Liqueur. Stir until all ingredients are combined.
 3. Pour mixture into an unbaked pie shell and place on heavy duty cookie sheet.
 4. Bake for 10 minutes. Lower the oven temperature to 350 degrees and bake for an additional 25 minutes or until the pie is set.
 5. Remove from oven and cool on wire rack.
- Yields 1 pie

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