

# Bourbon Walnut Pie w/Bourbon Cream



Similar to the famous version served at the Melrose Inn for over 50 years and modified from recipe found at [www.about.com](http://www.about.com)

Serves 8

|   |  |
|---|--|
| 1/2c all~purpose flour                    | 1t almond extract                          |
| 1c sugar                                  | 1 pinch salt                               |
| 2 eggs                                    | 1 pie crust, refrigerated or make your own |
| 1/2c butter, melted                       | 1c heavy cream, very cold                  |
| 2T bourbon ~ Woodford Reserve             | 2T brown sugar                             |
| 1c walnuts, chopped                       | 1t almond extract                          |
| 1c semi~sweet chocolate, coarsely chopped | 1t bourbon ~ Woodford Reserve              |

Preheat oven to 350. Allow pie crust to sit at room temperature 15 minutes. Place in pie pan and crimp edges in decorative style.

Combine flour and sugar in mixing bowl. Beat eggs in small bowl and whisk in melted butter. Add egg mixture to dry mixture and stir well. Stir in bourbon, nuts, chocolate, almond extract and salt. Pour mixture into unbaked pie shell.

Bake pie 40~45 minutes or until center is set. Let cool before slicing.

To make Bourbon Whipped Cream: Chill beater bowl, beaters and cream. Beat cream until very thick, slowly add sugar, almond extract and bourbon and continue beating until soft peaks form. Cover and refrigerate.

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The Meijer logo consists of the word "meijer" in a bold, lowercase, sans-serif font. The letters "i" and "j" are blue, while the other letters are red.

**Debbie Spangler ~ Certified Personal Chef**

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