Bourbon Pecan Pie

Ingredients:

3 eggs
1 cup corn syrup
¾ cup sugar
¼ cup molasses
2 Tbsp sifted flour
1 tsp vanilla extract
3 Tbsp bourbon
1 ½ cups chopped pecans
1 pie crust dough (e.g., Pilsbury)

Directions:

Preheat oven to 350 degrees.

Lay pie crust dough in 9-inch pie plate.

In a large mixing bowl, mix eggs then thoroughly mix in all remaining ingredients except pecans.

Stir pecans into mixture then pour mixture into crust.

Bake 50-55 minutes, covering the crust edge with foil for the last 10 minutes.