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.