

Bourbon and Brown Butter Pecan Pie

Crust

1½ cups all-purpose flour, plus more for rolling
½ teaspoon Morton salt
¾ cup unsalted butter, room temperature, cut into 1/2" cubes

Assembly

½ cup (1 stick) unsalted butter, room temperature
1 cup packed light brown sugar
½ cup honey
½ cup pure cane syrup (such as Steen's) or dark corn syrup
2 tbs. bourbon
2 tbs. vanilla extract
Pinch of ground nutmeg
Pinch of ground cinnamon
3 large eggs
2 cups pecans, chopped

Crust

Sift 1½ cups flour and salt in a medium bowl. Using your fingertips, work in butter until mixture is crumbly. Mix in 2 tbsp. cold water and knead until dough just comes together.

Roll out dough on a lightly floured surface until about ¼" thick. Fold in half, then in half again (so that it's folded into quarters); roll out to a 12" round. Transfer to a 9" pie dish. Press the crust into the pie dish so that all the sides are covered with dough (wouldn't want to waste a good thing, right?) Prick the bottom of the dish all over with a fork to allow for even cooking. Throw into the freezer while you make the filling.

Assembly

Place a rack in lower third of oven; preheat oven to 425°. Cook butter in a small saucepan over medium heat, stirring often, until it foams, then browns, 5–8 minutes. Transfer to a large bowl or mixing bowl of a standing mixer. While still warm but not hot, whisk in brown sugar, honey, cane syrup, bourbon, vanilla, nutmeg, and cinnamon until smooth. Add eggs, one at a time, mixing well to combine. Gently mix in the pecans. Scrape filling into pie crust.

Bake pie 10 minutes. Reduce oven temperature to 375° and continue to bake until crust is golden brown and filling jiggles only slightly in the center, about 50 minutes. Transfer to a wire rack; let cool. Chill until firm, at least 4 hours.

Do Ahead: Pie can be made 3 days ahead. Cover and keep chilled.