

Cast Iron Southern Pecan Pie

Bring the taste of a country Thanksgiving to the table with a Cast Iron Pecan Pie. With the warm flavors of brown sugar and pecans, this will be a favorite.

Ingredients

- 1/2 (14.1-oz.) package refrigerated pie crust
- 1 tablespoon powdered sugar
- 4 large eggs
- 1 1/2 cups firmly packed light brown sugar
- 1/2 cup butter,
melted and cooled to room temperature
- 1/2 cup granulated sugar
- 1/2 cup chopped pecans
- 2 tablespoons all-purpose flour
- 2 tablespoons milk
- 1 1/2 teaspoons bourbon*
- 1 1/2 cups pecan halves



*Vanilla extract may be substituted.

Directions

1. Preheat oven to 325°. Fit pie crust into a 10-inch cast-iron skillet; sprinkle pie crust with powdered sugar.
2. Whisk eggs in a large bowl until foamy; whisk in brown sugar and next 6 ingredients. Pour mixture into pie crust, and top with pecan halves.
3. Bake at 325° for 30 minutes; reduce oven temperature to 300°, and bake 30 more minutes. Turn oven off, and let pie stand in oven, with door closed, 3 hours.