

— Pie Day, Po

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*A pie by many names, this
Louisville classic is especially
prized by fanciers of
thoroughbred desserts. We make
our version with a crust using
the Scottish Shortbread recipe.
Whatever you call it, be sure to
serve warm, topped with a big
scoop of ice cream.*

10 servings

Scottish Shortbread*

1 1/2 cups flour
1/2 cup confectioners' sugar
1/8 teaspoon salt
**3/4 cup (1 1/2 sticks) butter, cut into
1/4-inch cubes and softened**
1 egg yolk, beaten
2 tablespoons water
1 teaspoon vanilla extract

Pie Filling

3/4 cup semisweet chocolate chips
**3/4 cup pecans, lightly toasted and
chopped**
1/2 cup sugar
1/2 cup light corn syrup
1/4 cup Woodford Reserve bourbon
**1/4 cup (1/2 stick) butter, melted
and cooled**
1/4 cup flour
3 eggs, lightly beaten
1 teaspoon vanilla extract

For the shortbread, sift the flour, confectioners' sugar and salt into the bowl of a food processor. Add the butter and egg yolk and pulse about 15 times or until crumbly.

Add the water and vanilla and pulse 10 times or just until the mixture adheres. If the dough is sticky, add a couple of tablespoons of flour and pulse 1 or 2 times until combined. Wrap the dough in plastic wrap and chill for 1 hour. The dough may be prepared in advance and stored, covered, in the refrigerator.

For the pie, roll the shortbread dough on a lightly floured surface and pat over the bottom and up the side of a 10-inch pie plate. Chill for 1 hour or longer.

Preheat the oven to 350 degrees. Sprinkle the chocolate chips and pecans over the prepared layer. Mix the sugar, corn syrup, bourbon, butter, flour, eggs and vanilla in a bowl and pour over the chocolate chips and pecans. Bake for 25 to 30 minutes or until the pie jiggles slightly in the center. Let stand for 15 minutes before serving. You may serve later, reheating before serving.

*Labrot and Graham (now the Woodford Reserve Distillery) was where James Crow of Edinborough, Scotland, perfected the art of distilling bourbon. This shortbread recipe will remind you of the imported cookie. The dough is excellent rolled out and cut into desired shapes for cookies, adding 1 teaspoon grated orange or lemon zest to the ingredients.