

Chocolate Bourbon Pie

Rich Chocolate Bourbon Pie with flaky crust and decadent filling. This Southern-inspired dessert combines dark chocolate and bourbon for special occasions.

20 min
PREP

50 min
COOK

1h 10min
TOTAL

8
SERVINGS

Easy
DIFFICULTY

Chocolate Bourbon Pie

Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 3 egg
- 3 tbsp water
- 1 cup chocolate chips
- 1 tsp vanilla extract
- 1 tsp salt
- 1 cup pecan

Instructions

- 1 Make the pie crust**

Whisk together 1 cup flour, 1 tablespoon granulated sugar, and 1 teaspoon salt in a large bowl until evenly combined.
- 2** Add 3 tablespoons cold butter and cut into small cubes directly into the flour mixture. Use a pastry cutter or your fingertips to work the butter into the flour until the mixture resembles coarse breadcrumbs with some pea-sized butter pieces remaining.
- 3** Sprinkle 3-4 tablespoons ice water over the mixture, 1 tablespoon at a time, tossing gently with a fork after each addition until the dough just comes together when pressed.
- 4** Shape the dough into a flat disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to overnight.
- 5 Prepare the pie shell**

Preheat oven to 350°F (175°C). Roll the chilled dough on a lightly floured surface into a 12-inch circle, about 1/8-inch thick.
- 6** Transfer the dough to a 9-inch pie dish, pressing gently into the bottom and sides. Trim the overhang to 1 inch, then fold under and crimp the edges decoratively.
- 7 Make the chocolate filling**

Melt 1 cup chocolate chips with the remaining butter in a microwave-safe bowl, heating in 30-second intervals and stirring between each interval until completely smooth, about 2-3 minutes total. Set aside to cool for 5 minutes.

- 8 Beat 3 eggs in a large mixing bowl until smooth. Add 1 cup brown sugar and whisk vigorously until the mixture is thick and well combined, about 2 minutes.
- 9 Stir the cooled chocolate mixture into the egg mixture until fully incorporated. Add 1 teaspoon vanilla extract and mix until smooth.
- 10 **Assemble and bake**
Pour the chocolate filling into the prepared pie crust, spreading it evenly to the edges with a spatula.
- 11 Bake for 45-50 minutes, until the filling is set around the edges but the center still jiggles slightly when the pie dish is gently shaken.
- 12 **Cool and serve**
Cool the pie at room temperature for at least 2 hours before slicing. Serve at room temperature or chilled.

Tips

Use room temperature eggs for better incorporation into the filling and a smoother texture.

Blind bake the crust for 10 minutes before adding filling to prevent a soggy bottom.

Test doneness by gently shaking the pan – the center should jiggle slightly but the edges should be set.

Cool the melted chocolate mixture slightly before adding to prevent scrambling the eggs.

Cover the pie edges with foil if they brown too quickly during baking.

Let the pie cool completely before slicing for clean cuts and proper texture.

Dip your knife in warm water between slices for cleaner presentation.

Make the pie a day ahead for the best flavor development and easier slicing.