

delicious

From the kitchen of...

Kathy Granger



Hotel Hershey Derby Pie

1 C. Sugar
4 Tbsp. cornstarch
2 eggs, lightly beaten

1/2 C. butter, melted & cooled
3 Tbsp. bourbon or 1 Tsp. vanilla
1 Pkg. (6 oz.) semisweet choc. pieces
1 C. finely chopped pecans

1 9in. unbaked pastry shell
Derby whipped cream

Combine sugar & cornstarch in medium-size bowl; beat in eggs; mix in butter, bourbon, choc. bits & pecans. Pour into pastry shell.

Bake in moderate oven - 350° for 40 min. or until puffy & light brown. Cool pie completely on wire rack. Cut pie into slim wedges (very rich) & top with derby whipped cream. →

Derby whipped cream

Beat 1/2 ^{DINT} cup heavy cream with 2 Tbsp. confectioner's sugar in a small bowl to soft peaks; add 1 Tsp. bourbon or 1/2 tsp. of vanilla & beat to stiff peaks.

note: Pie also freezes well. Bake, cool, ~~wrap~~ wrap in foil. When ready to serve set unwrapped but frozen pie in slow oven (300) & warm gently 35-40 min.