

## **Creamy Chocolate & Bourbon Pie (Brian Keck)**

**Crust:** 1 ¼ c. chocolate wafer crumbs  
1 T. sugar  
3 T. melted butter or margarine

**Filling:** 21 large marshmallows  
1 c. evaporated milk  
½ pt. Whipping cream  
3 T. bourbon  
½ c. chopped pecans

**Topping:** ½ pt. Whipping cream  
2 T. powdered sugar  
1 t. vanilla extract  
2 oz. semi-sweet chocolate, grated

Preheat oven to °350. In a medium bowl, toss all crust ingredients with a fork until crumbs are moist. Spoon mixture into a 9" pie pan; pat into bottom and side. Bake crust for 10 minutes. Cool, cover and refrigerate until chilled.

Combine marshmallows and evaporated milk in a 3-quart saucepan over medium heat. Cook until marshmallows melt, about 10 minutes, stirring often. Do not boil. Cool slightly; cover and refrigerate 1 hour. In a medium bowl, with an electric mixer, beat whipping cream and bourbon until medium-stiff peaks form. Fold pecans into the chilled marshmallow mixture. Fold in whipped cream until blended.

Pour filling into chilled crust; smooth top. Cover and refrigerate until set, about 4 hours.

Meanwhile, in medium bowl, beat 1 pt. Whipping cream, powdered sugar, and vanilla until stiff peaks form. Spread on chilled pie, top with grated chocolate.