**Pecan Pie**

**Ingredients:**

1 cup brown sugar

¼ cup white sugar

½ cup butter, melted

2 eggs

1 Tbsp. flour

1 Tbsp. milk

1 tsp. vanilla

1 cup chopped pecans

1 Tbsp. bourbon syrup

Whole pecans for decoration

**INSTRUCTIONS**

1. Preheat oven to convection 400ºF. If you are in groups 2 or 3, preheat to 425ºF.
2. Fit the Kitchenaid with the whisk attachment and whisk the eggs until they are light and foamy, about 3 minutes.
3. Remove the bowl from the Kitchenaid.
4. Using a spoon or spatula, stir in the melted butter until well mixed.
5. Add both sugars and flour, and mix well.
6. Stir in the milk, vanilla, nuts, and bourbon syrup; mix well.
7. Pour into 2 pie shells.
8. Bake for 10 minutes. Reduce the temperature of the oven by 50 degrees and bake for an additional 30-40 minutes.