



FINCH + FENNEL

Amaretto Peach Pecan Pie

PREP TIME: 10 Minutes

COOK TIME: 45 Minutes

INGREDIENTS:

9" Unbaked Pie Crust

1 ½ c Pecans, chopped

3 Eggs

½ c Light Brown Sugar

¼ c Granulated Sugar

1 c F+F Amaretto Peach + Pecan Preserves
(plus extra for topping)

¼ c Unsalted Butter, melted

⅛ tsp Salt

2 tsp Vanilla Extract



DIRECTIONS:

1. Preheat oven to 375°F.
2. Scatter pecan pieces in bottom of prepared pie crust.
3. Lightly beat the eggs in a large mixing bowl. Whisk in the sugars until well blended.
4. Transfer the egg & sugar mixture into a sauce pan over medium heat. Stir in F+F Amaretto Peach + Pecan Preserves & melted butter.
5. Add the salt & vanilla extract. Stir until well mixed.
6. Pour into pie crust, & bake for about 45 minutes.
7. Remove from oven and let completely cool. Brush top with additional F+F Amaretto Peach + Pecan Preserves just for extra look and flavor.

Enjoy!

