**Pecan Kahlua CreamA plate of food

Description automatically generated with low confidence Pie**

This is a flavorful Pie with a little “kick!”

Yield: 1 9-inch pie

350°F

1–9-inch chocolate cookie crust

1/4 cup unsalted butter, softened

1/2 cup granulated sugar

1/2 cup brown sugar, lightly packed

3 large eggs

1 cup light corn syrup

1/4 cup Kahlua

1-1/2 cups pecan halves

Whipped cream.

1. In mixing bowl with whisk, cream butter, granulated sugar, and brown sugar until blended, add eggs, blending well. Add corn syrup and Kahlua.
2. Place pecans into bottom of pie shell. Place on baking rack and pour filling into pan. Push rack into the oven and bake until firm, about 45-50 minutes.
3. The filling will look puffy, but it will sink after it cools. Cool completely for 2 hours prior to serving.
4. Top with whipped cream and decorate with pecan halves.