

Kentucky Derby Pie Bars

slightly adapted from [Sugar, Sugar](#)

Uploaded by Monica h at www.lickthebowlgood.blogspot.com

Graham Cracker Crust:

- 2 cups graham cracker crumbs
- 1/2 cup (1 stick) butter, melted

Filling:

- 1 cup granulated sugar
- 1/2 cup (1 stick) butter, melted and cooled
- 2 large eggs
- 1 teaspoon vanilla
- 3-4 Tablespoons Bourbon, optional
- 1/2 cup all purpose flour
- 1 cup chopped pecans
- 1 cup semi-sweet chocolate chips

Preheat the oven to 325 degrees F. Butter a 9x13-inch baking dish (or use non-stick cooking spray).

To make the crust: Place the graham crackers and the melted butter in a medium bowl and mix together until the crumbs are thoroughly moistened. Press mixture firmly and evenly on the bottom of the baking dish and set aside.

To make the filling: Place the sugar and butter in a large bowl. With an electric mixer, beat mixture on medium speed until well combined. Reduce the mixer speed to low and the eggs ones at a time, add the vanilla and Bourbon, if using. Gradually add the flour until just combined. Use a wooden spoon or spatula to fold in the pecans and chocolate chips. Pour the filling on top of the crust and spread it evenly.

Bake for 33-38 minutes, until the bars begin to turn a light golden brown. Remove from the oven and let them cool before cutting. Or eat them while still warm and gooey.