

“Eat Your Feelings and Drown Your Sorrows Whiskey Pie”

Submitted by Eric Reese

Ingredients

9” or 10” pastry crust (unbaked)

½ c. sugar

2 t. orange zest

½ c. mashed potatoes (peeled Yukon Golds do the trick)

4 eggs, separated

¼ c. sugar

½ t. vanilla extract

½ t. almond extract

½ t. orange extract

4 T. melted butter

2 T. almond flour

4 T. bourbon whiskey (Wigle works great!)

1. Thoroughly mix ½ c. sugar with 2 t. orange zest. Blend until all sugar is coated with orange. (set aside)
2. Prepare ½ c. mashed potatoes. (set aside)
3. Heat oven to 375 F.
4. Using an electric stand mixer, beat 4 egg yolks well. Add the ½ c. sugar with orange zest and beat on high speed until light yellow, about 2 to 3 minutes.
5. Slowly blend in the mashed potatoes, melted butter, almond flour, extracts, and whiskey. Set aside.
6. In another bowl, using an electric mixer, beat 4 egg whites until a good froth forms, then add ¼ c. sugar and continue to beat until stiff peaks form.
7. Fold the egg whites into the yolk mixture until fully combined.
8. Pour into pastry crust and bake 40 to 45 minutes, or until the edges are set but the center still “giggles” (jiggles)
9. Cool. Garnish with freshly whipped cream (preferred) or powdered sugar.

Pairs well with a mug of whiskey, coffee, or tea