

# SPREAD SOME HOLIDAY CHEERS



## NOW TRENDING: Alcohol-Infused Desserts

- Dessert will play a greater role in driving restaurant visits.<sup>1</sup>
- Traditional desserts lead, but innovation, such as alcohol-infused, will be crucial.<sup>1</sup>
- Liquor and liqueur call-outs in baked goods grew 12.5% on Top 500 dessert menus over the past year.<sup>1</sup>
- Moscow Mule cocktails have seen 187% growth on U.S. menus.<sup>2</sup>
- Rum, whiskey, amaretto and Baileys® Irish Cream have made a huge splash.<sup>1</sup>
- Pecan pies remain the third most menued pie across U.S. menus during the holiday season (Q4).<sup>3</sup>
- Baked goods and ice cream desserts are the top two dessert varieties at Top 500 restaurants.<sup>1</sup>

<sup>1</sup> 2015 Technomic Dessert Consumer Report

<sup>2</sup> Q2 2013-2015, Mintel Menu Insights

<sup>3</sup> Q4 2012-2015, Mintel Menu Insights

**Karo**  
CORN SYRUP

*Performance. Perfection. Endless Possibilities.*





## Moscow Mule Pecan Pie Syrup

The popular cocktail's flavors combined with a holiday tradition makes for a versatile dessert sauce, perfect over cheesecake, gingerbread cake, pound cake, blonde brownies or ice cream.

Makes 2 quarts

### Ingredients

- 8 ounces butter (no substitutes)
- 1 pound, 14 ounces brown sugar
- 16 fluid ounces **Karo® Light Corn Syrup** OR **Karo® Dark Corn Syrup**
- 8 fluid ounces water
- ½ cup vodka
- 2 tablespoons Durkee® Ground Ginger
- 4 teaspoons freshly grated lime peel
- 4 teaspoons Durkee® Pure Vanilla Extract
- 8 ounces chopped pecans, toasted

### Directions

Combine butter, brown sugar, corn syrup, water and vodka in a large saucepan over medium heat, (syrup will bubble up so make sure your pan is extra large). Stir constantly until butter is melted. Continue stirring until mixture comes to a boil; boil and stir for 1 minute.

Remove from heat and stir in ginger, lime peel, vanilla and pecans.

Serve immediately or refrigerate until ready to serve. Syrup can be stored for 2 weeks in refrigerator.

## Moscow Mule Pecan Pie

A pecan pie with the flavors of lime and ginger inspired by one of the most popular cocktails around.

Makes 4 pies

### Ingredients

- 1 dozen eggs
- 2 pounds (4 cups) sugar
- 32 fluid ounces (1 quart) **Karo® Light Corn Syrup** OR **Karo® Dark Corn Syrup**
- 4 ounces (½ cup) butter OR margarine, melted
- 2 tablespoons + 2 teaspoons freshly grated lime peel
- 1 ½ tablespoons Durkee® Ground Ginger
- 4 teaspoons Durkee® Pure Vanilla Extract
- ½ cup vodka
- 1 ½ pounds (6 cups) pecans
- 4 (9-inch) unbaked deep-dish regular OR gluten free pie crusts

### Directions

Preheat oven to 350°F. Lightly beat eggs in a large mixer bowl. Add sugar, corn syrup, butter, lime peel, ginger, vanilla and vodka; beat until blended. Pour filling into pie crusts. Spread 6 ounces or 1 ½ cups of pecans evenly over top of pie. Bake 50 to 55 minutes. Cool on wire rack. Store pies in refrigerator.

*Recipe Tips: Pie is done when center reaches 200°F. Tap center surface of pie lightly – it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is over-browning, cover edges with foil.*

## Fireball® Pecan Pie Syrup

A sinfully cinnamon-y topping for brownie sundaes, cheesecake, apple pie or carrot cake.

Makes 2 quarts

### Ingredients

- 8 ounces butter (no substitutes)
- 1 pound, 14 ounces brown sugar
- 16 fluid ounces **Karo® Light Corn Syrup** OR **Karo® Dark Corn Syrup**
- 16 fluid ounces water
- ½ cup cinnamon flavored whiskey
- 1 to 4 teaspoons Durkee® Ground Cinnamon
- 4 teaspoons Durkee® Pure Vanilla Extract
- 8 ounces chopped pecans, toasted

### Directions

Combine butter, brown sugar, corn syrup, water and whiskey in a large saucepan over medium heat (syrup will bubble up so make sure your pan is extra large). Stir constantly until butter is melted. Continue stirring until mixture comes to a boil; boil and stir for 1 minute.

Remove from heat and stir in cinnamon, vanilla and pecans.

Serve immediately or refrigerate until ready to serve. Syrup can be stored for 2 weeks in refrigerator.

Recipe Note: Vary amount of cinnamon to your taste.

## Fireball® Pecan Pie

This popular cinnamon flavored whiskey is a hit in this riff on a pecan pie.

Makes 2 quarts

### Ingredients

- 1 dozen eggs
- 2 pounds (4 cups) sugar
- 32 fluid ounces (1 quart) **Karo® Light Corn Syrup** OR **Karo® Dark Corn Syrup**
- 4 ounces (½ cup) butter OR margarine, melted
- 4 teaspoons Durkee® Pure Vanilla Extract
- ½ cup cinnamon flavored whiskey
- 1 ½ pounds (6 cups) pecans
- 4 (9-inch) unbaked deep-dish regular OR gluten free pie crusts

### Directions

Preheat oven to 350°F. Lightly beat eggs in a large mixer bowl. Add sugar, corn syrup, butter, vanilla and whiskey; beat until blended. Pour filling into pie crusts. Spread 6 ounces or 1 ½ cups of pecans evenly over top of pie. Bake 50 to 55 minutes. Cool on wire rack. Store pies in refrigerator.

*Recipe Tips: Pie is done when center reaches 200°F. Tap center surface of pie lightly – it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is over-browning, cover edges with foil.*



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