



Bourbon Street Pecan Pie

Mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon.

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Ingredients

Ingredients: Syrup [corn syrup, water, molasses, refiners syrup, invert sugar, caramel color], Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Eggs, Pecans, Butter, Brown Sugar, Sugar, Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Apricot Glaze [sugar, water, glucose, apricot, pectin, natural flavor, citric acid, sodium alginate, agar agar, paprika (color)], Bourbon, Water, Salt, Natural Madagascar Vanilla, Modified Tapioca Starch.

Contains: Egg, Milk, Soy, Tree nuts, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Defrosting/Handling Tips

Always remove shrink-wrap prior to defrosting.+Whole pie: Under refrigeration: 8 ? 10 hours or overnight Room Temperature: 1 hour+Plated Slices: Under refrigeration: 1 hourRoom Temperature: 30 ? 45 minutesBest when held and served refrigerated. Holds well at room temperature.



Nutrition Facts

Servings Per Container 14	
Serving Size	(146g/5.14oz)
Amount per serving	
Calories	600
% Daily Value*	
Total Fat 34g	44%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 130mg	43%
Sodium 310mg	13%
Total Carbohydrates 66g	24%
Dietary Fiber 2g	7%
Total Sugars 35g	
Includes 33g Added Sugars	66%
Protein 6g	
Vitamin D 2mcg	10%
Calcium 51mg	4%
Iron 2mg	10%
Potassium 181mg	4%
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Shelf Life

Holds best when kept covered in cooler | away from the door and from foods with strong odors.+Frozen: 18 months+Under Refrigeration: 1 week (must be covered)+Room Temp: 2 hours

Updated 4/23/2024

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