

Chocolate Pecan Pie

Yield: 12 Servings

1 $\frac{1}{2}$ Cups pecan halves
 $\frac{1}{4}$ Cup unsalted butter
6 oz bittersweet chocolate, broken
-into pieces
 $\frac{1}{2}$ Cup light brown sugar
3 large eggs, lightly beaten

$\frac{3}{4}$ Cup light corn syrup
1 Tsp vanilla extract
pinch of salt
whipped cream
1 Traditional Single Pie Crust,
-Unbaked

Directions:

Preheat the oven to 375°F. Spread the pecans on a baking sheet and bake for 5 minutes, stirring once. Transfer the pecans to a plate.

In a small microwave-safe bowl, melt the butter with the chocolate in a microwave oven, stir every 30 seconds, about 1-2 minutes total. Stir until blended and smooth.

Scrape the chocolate mixture into a medium bowl and add the brown sugar. Stir in the eggs, corn syrup, vanilla and salt, then stir in the pecans.

Pour the filling into the unbaked pie crust and bake for 45 to 50 minutes, or until set in the center. Let the pie cool completely. Serve with whipped cream.

