

Marie Saba

from my kitchen to yours

Chocolate Pecan Pie

Serves 6-8

Ingredients:

- ☐ 1 9-inch pie crust
- ☐ 3 large eggs
- ☐ 3/4 cup light brown sugar, packed
- ☐ 2 Tablespoons all-purpose flour
- ☐ 1/2 teaspoon Kosher salt
- ☐ 2/3 cup light corn syrup
- ☐ 1 Tablespoons vanilla extract
- ☐ 2 Tablespoons Bourbon (optional)
- ☐ 2 Tablespoons unsalted butter, melted and cooled
- ☐ 1/2 cup semi-sweet chocolate chips
- ☐ 2 cups pecan halves



Instructions:

1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper. Fit pie crust into a 9-inch pie plate; then freeze the crust for about 30 minutes while making the filling.
2. Place eggs, brown sugar, flour, salt, corn syrup, vanilla and bourbon in a large bowl. Add melted butter and stir to combine.
3. Remove pie crust from freezer. Add pecans and chocolate chips to filling, stir to combine and pour into chilled crust.
4. Place pie on lined baking sheet. Bake at 425 for 15 minutes. Reduce heat to 350 and bake for 45-50 minutes more. Cool at least 1 hour before serving.

Notes:

The filling, without pecans or chocolate chips, can be made up to 2 days in advance and stored in an air-tight container in the refrigerator. The pie crust can also be made in advance, covered in plastic wrap and stored in the freezer for 1-2 months.

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