

Turtle Pecan Pie

with Books Tea, Almonds, and Hazelnuts

TOTAL COOK TIME: 1 hour 30 minutes

PIE CRUST:

1 9-inch pie crust (store-bought or homemade)

FILLING:

1 C pecans, chopped	1/2 C light corn syrup
1/2 C almonds, chopped	1/4 C unsalted butter, melted
1/2 C hazelnuts, chopped	1/4 C Books tea (brewed and strained)
1/2 C semisweet chocolate chips	3 large eggs, beaten
1/2 C caramel chips	1 t vanilla extract
3/4 C brown sugar	1/2 t salt

TOPPING:

1/2 C semisweet chocolate chips, melted	1/4 C almonds, chopped
1/2 C caramel sauce	1/4 C hazelnuts, chopped
1/4 C pecans, chopped	

Instructions:

PREPARE THE PIE CRUST: Preheat the oven to 350°F. Roll out the pie crust and fit it into a 9-inch pie pan. Trim any excess dough, leaving about a 1-inch overhang. Crimp the edges as desired.

PREPARE THE FILLING: In a large bowl, combine the chopped pecans, almonds, hazelnuts, semisweet chocolate chips, and caramel chips. In a separate bowl, whisk together the brown sugar, light corn syrup, melted butter, Books tea, beaten eggs, vanilla extract, and salt until well combined. Pour the wet mixture over the nut and chocolate mixture, stirring to combine.

ASSEMBLE THE PIE: Pour the filling into the prepared pie crust, spreading it evenly.

BAKE: Place the pie on a baking sheet to catch any drips and bake for 50-60 minutes, or until the filling is set and the crust is golden brown. If the crust starts to brown too quickly, cover the edges with foil.

COOL AND TOP: Remove the pie from the oven and let it cool completely on a wire rack. Once cooled, drizzle the melted chocolate and caramel sauce over the top. Sprinkle with the chopped pecans, almonds, and hazelnuts.