

CHOCOLATE PECAN PIE

🕒 15 mins Prep | 45 mins Cooking

A chocolaty twist on the classic pecan pie, this delectable dessert will surely please any sweet tooth.

INGREDIENTS

Dough:

10 tablespoons unsalted butter

6 tablespoons demerara or granulated sugar

1 egg yolk

1 1/2 cups all-purpose flour

Topping:

1 cup chopped pecan nuts

1/2 cup demerara or granulated sugar

6 tablespoons unsalted butter

3 tablespoons milk

1/3 cup bitter chocolate, chopped

METHOD

1. Preheat oven to 375 degrees Fahrenheit.
2. With an electric mixer, cream together the butter and the sugar. Add the egg and mix until well combined. Stir in the flour and combine to make a dough. Pat the dough into a 9-inch pie plate.
3. In a small saucepan, combine the chopped pecans, sugar, butter, milk and chocolate. Heat over low heat until chocolate melts.
4. Pour the chocolate pecan mixture over the pie dough.
5. Bake for 30 minutes. Turn the oven off and let the Chocolate Pecan Pie sit for

an additional 15 minutes. Serve while still warm.

NUTRITION FACTS

Calories 700	Fat 50 g	Sat Fat 23 g	Sodium 10 mg
Carbs 61 g	Fiber 3 g	Protein 7 g	