

Chocolate Pecan Pie

Savannah · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This chocolate pecan pie is made just like a traditional pecan pie with the addition of chocolate chips. As the pie bakes, the chips melt, adding rich chocolatey flavor in every bite. It's always the first dessert to go at our family's Thanksgiving. Serve with vanilla ice cream or whipped cream.

Ingredients

- 1 cup light corn syrup - 1 cup white sugar - 1 cup margarine or butter
- melted - 3 large eggs - ½ teaspoon salt - 1 ½ cups semisweet chocolate chips - 1 cup pecan halves - 1 (9 inch) unbaked deep dish pie crust

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Combine corn syrup
2. sugar
3. melted margarine
4. eggs
5. and salt in a mixing bowl; beat with an electric mixer until combined. Stir in chocolate chips and pecans.
Pour mixture into pie crust. Bake in the preheated oven until set
6. 40 to 50 minutes. Cool completely before serving.