Stefanie's Chocolate Pecan Pie

Description

Stefanie doesn't care much for cooking, but when she makes this pie, you'd think she was a master baker!

Summary

Yield: 8
Source: Stefanie Martinez
Prep Time: 1 hour

Ingredients

Crust

- 1 1/4 cups all purpose flour
- 1/4 tsp salt
- 6 tbsps unsalted butter, chilled and cut into small chunks
- 1/3 cup ice water

Filling

- 1 stick unsalted butter
- 2/3 cup brown sugar
- 3 eggs
- 1/4 tsp salt (for filling)
- 1 tsp vanilla extract
- 1 tbsp bourbon
- 1/2 cup corn syrup
- 1 heaping tablespoon flour
- 1 1/3 cups pecans, shelled and chopped
- 1/2 cup semi-sweet chocolate chips

Instructions

To prepare the crust, mix the flour and salt in a bowl. Cut in the butter until it is well blended and the mixture looks like fine oatmeal. Sprinkle on the water, draw the dough together in a ball, then give the dough 2 or 3 kneads to ensure smoothness. Cover with plastic wrap and refrigerate for 30 minutes.

Preheat the oven to 350° F.

Roll out the dough and fit it into a 10 inch pie pan. Line the dough with foil, then pour in pie weights or dried beans and bake the crust blind for 10 minutes. Remove the weights or beans and foil and let the crust cook another 5 minutes. Remove from oven.

To make the filling, cream the butter and sugar until very light. Add the eggs 1 at a time and stir well after each addition. Add salt, vanilla, bourbon, corn syrup and blend well.

Sprinkle the flour over the nuts, then add the nuts and chocolate to the filling and pour into the pie shell. Bake for 35 minutes or until a knife inserted in the pie's center comes out with no damp crumbs.

Let the pie cool to room temperature, then serve with ice cream or whipped cream.