



Like many Southern pies, and pecan pies in particular, this dessert is for those with a serious sweet tooth.
Tip: If you use a store-bought pie pastry already in a pie tin, be sure to get the deep-dish type, because there's a lot of filling.

Chocolate-pecan pie

- 4 large eggs
- 1 cup packed light brown sugar
- ½ cup light corn syrup
- 3 tablespoons unsalted butter, melted
- 2 tablespoons bourbon
- ½ teaspoon salt
- ½ cup semisweet chocolate chips
- 1 9-inch pie shell, homemade or store-bought
- 1 cup pecans (4 ounces), coarsely chopped



1. Preheat the oven to 375°F.
2. In a large bowl, lightly beat the eggs. Whisk in the brown sugar, corn syrup, melted butter, bourbon and salt.
3. Sprinkle the chocolate chips over the bottom of the pie shell. Pour in the filling. Sprinkle the pecans evenly over the top.
4. Bake for 35 to 45 minutes, until the edges of the filling are firm and the center is set but still a little quivery, like gelatin. If the edges of the crust start to brown too quickly, cover them with strips of foil.
5. Let cool for at least 1 ½ hours to make it easier to slice. Serve warm or at room temperature. If you make the pie ahead of time and refrigerate it, you should warm it in a 275°F oven for about 15 minutes before serving to soften the chocolate just a bit.

Makes 12 wedges

Total time: 1 hour (plus cooling)

Per wedge: 317 calories, 17 g fat, 40 g carbohydrates (1.4 g fiber), 4 g protein, 205 mg sodium

More pies to try

Try these tasty takes on tradition

Rum-raisin pecan pie

Use golden raisins (or regular raisins) instead of the chocolate chips. Reduce the brown sugar to ⅔ cup. Use dark rum instead of bourbon.

Reduced-calorie chocolate-pecan pie

Reduce the number of whole eggs to 2, but add 3 egg whites. Reduce the brown sugar to ⅔ cup. Reduce the butter to 2 tablespoons. Use mini chocolate chips and reduce the amount to 6 tablespoons. Reduce the pecans to ⅔ cup.

Almond-butterscotch pie

Use slivered almonds instead of pecans, and butterscotch chips instead of chocolate. Reduce the brown sugar to ⅔ cup. Omit the bourbon. Add ¼ teaspoon almond extract and 1 tablespoon Scotch whiskey.

Maple-cream pecan pie

Beat ¼ cup sour cream into the eggs in step 2. Reduce the corn syrup to ¼ cup and replace it with ¼ cup maple syrup (Grade B, if you can find it). Omit the butter. Omit the bourbon. Add ½ teaspoon vanilla extract.

