



Chocolate Chip Pecan Pie

INGREDIENTS

9 in. pie crust pastry
1 1/2 cups pecan halves
2 cups semi-sweet chocolate chips
4 eggs, beaten
1/2 cup corn syrup
1 teaspoon pure vanilla extract
1/8 teaspoon salt
Whipped cream for topping (optional)

DIRECTIONS

Preheat oven to 375 degrees F.

Prepare pie pastry in your pie pan and position the oven rack in middle of oven.

Spread the pecan halves and 1 cup of chocolate chips evenly over the bottom of the unbaked pie shell.

In a large bowl, whisk together the beaten eggs, sugar, brown sugar, corn syrup, vanilla extract, and salt until smooth. Slowly pour the filling over the top of the pecans and chocolate chips.

Pour the rest of the chocolate chips on the top and bake approximately 40 to 60 minutes or until the internal temperature registers approximately 200 degrees F. on your cooking thermometer. (Remember that the pie continues to cook after it is removed from the oven.)

After you remove your pie from the oven, let it sit for at least 2 hours or until you see the center start to solidify.

Slice and Enjoy!