

Chocolate Pecan Pie

Chocolate Pecan Pie is beloved for its rich, sweet filling, crunchy pecans, buttery crust, and the perfect blend of chocolate and nutty flavours.

1 9" pie crust (uncooked; a pre-prepared pie shell is fine)

2 and 1/2 cups (250g) shelled pecans (plus extra pecans, roughly chopped, for topping, if desired)

1 cup semisweet chocolate drops

3 large eggs (at room temperature)

1 cup dark corn syrup (light corn syrup is fine)

1/2 cup packed dark brown sugar (or light brown)

1/4 cup unsalted butter, melted and slightly cooled

1 -1/2 teaspoons pure vanilla extract

1/2 teaspoon sea salt

1/2 teaspoon ground cinnamon

Course sea salt or flaky sea salt for sprinkling on top (optional)

Preheat the oven to 350°F.

Spread pecans evenly inside the 9" pie crust and sprinkle the chocolate drops evenly on top. Set aside.

In a large bowl, whisk together the eggs, corn syrup, brown sugar, melted butter, vanilla, salt, and cinnamon. Once the mixture is completely combined, pour evenly over pecans and chocolate drops. Sprinkle the pie with roughly chopped pecans, if desired.

Place the pie on a baking sheet lined with foil or parchment to catch any sugary drips.

Bake the pie for 40-50 minutes, or until the top is lightly browned and bubbly. After the first 20 minutes of bake time, place a pie shield on top of the pie to prevent the edges from browning too quickly, or tent a piece of aluminum foil over the whole pie.

Remove finished pie from the oven and place on a wire rack to cool completely. The pie filling will set as it cools.

Sprinkle with sea salt (if using), then slice and serve pie. If desired, top with whipped cream and chocolate shavings.

Cover and store leftover pie at room temperature for 1-2 days or in the refrigerator for 4-5 days.