

U The Lexingtonienne U

CHOCOLATE CHIP PECAN PIE

Adapted from the Joy of Cooking

- 1 refrigerated pie crust
- Flour (just a sprinkle)
- 1 egg yolk + 3 large whole eggs
- 1 C pecan halves
- 1 C sugar
- 1 C light corn syrup
- 5 T unsalted butter, melted
- 1 tsp vanilla extract OR 1 T Bourbon
- 1/2 tsp salt
- 1 C semi-sweet or milk chocolate chips*

You can make your own pie crust from scratch, but I think this is time-consuming and unnecessary. The roll-out kind you buy in the biscuit section at the grocery store works great. To make this step even easier, you can use a frozen pie crust that already comes in a disposable pan. By the way, I use a glass pie pan when serving the pie at home, and a disposable pie pan when taking the pie to someone else's home. I don't want to be that guy harassing anyone to get my pie pan back.

*If you would like to make a BASIC PECAN PIE (with no chocolate), increase your pecan halves to 2 Cups and omit the chocolate chips.

Preheat oven to 375. Spread pecans onto a baking sheet and toast until fragrant, about 5 minutes. Set aside.

Meanwhile, roll out pie dough onto a lightly floured surface. Sprinkle both sides with flour and place into a pie pan sprayed lightly with cooking spray. Fold in the edges and crimp with your fingers. (Don't worry about making it look perfect -- it's better if it looks homemade!) Brush with the egg yolk.

In a mixing bowl, whisk 3 whole eggs, sugar, corn syrup, melted butter, vanilla, and salt until thoroughly combined. Add toasted pecans and chocolate chips. Pour filling into pie crust. Bake until the center seems set but quivers like Jell-O when the pan is nudged. (Joy of Cooking says 35-45 minutes, but mine took about an hour.)



Check package instructions on pie dough; it may recommend that you cover the edges of the crust with a pie crust shield or strips of aluminum foil to prevent it from becoming too brown. I added my pie crust shield 20 minutes into baking.

You can make this pie a couple of days in advance and store it covered with aluminum foil on the counter. Serve at room temperature or slightly warm, and with vanilla ice cream or whipped cream. Or both. :)

