



Chocolate Pecan Pie Recipe

This is an easy pie recipe that doesn't have any corn syrup! It uses maple syrup instead, and has an optional splash of whiskey or bourbon!

Equipment



- Pastry cutter
- Plastic wrap
- Pie Dish (I prefer glass)
- Rolling Pin
- Sauce Pot

Ingredients



Pie Crust

- 3/4 cups butter
- 1 1/2 cups flour
- 3 tbsp sugar
- 1/4 tsp salt
- 1/4 cup cold water

Chocolate Pecan Pie Filling

- 3 large eggs
- 1 cup maple syrup
- 3 tbsp butter
- 1 cup chopped pecans
- 1 tsp vanilla
- 1 tbsp whiskey or bourbon (optional)
- 1/16 tsp nutmeg (dash)
- 1/4 cup chopped chocolate

Instructions



1. Preheat oven to 350F. Place rack on the lower part of the oven.

Pie Crust

1. In a large bowl add flour, sugar and salt and mix together.
2. Cut butter into slices and add to the mixing bowl. Cut in butter with a pastry cutter until the crumbs are about pea sized.
3. Set out two pieces of plastic wrap for the pie crust once it is done.
4. Slowly add the cold water to the mixing bowl and hand mix until the dough comes together. You might not need the full 1/4 cup, just keep adding until the dough just comes together. Do not add too much water otherwise the crust will be gummy. You can add some more flour if you think you have added too much water.
5. Divide the dough into two. Roll each part into a ball and then flatten slightly. Place in the plastic wrap and put it in the refrigerator for about 20 minutes. If you want you can make the pie crust up to a day in advance and store in an airtight container in the fridge.

Chocolate Pecan Pie Filling

1. Before you start the filling, get the pie dough ready. Take pie dough out of the fridge.
2. Prepare a floured surface to roll out your pie dough, either the counter or a cutting board
3. Start rolling your pie dough, then half way through flip it over and add more flour.
4. Once the pie dough is large enough, transfer to your pie dish.
5. Roll the crust edge.
6. Chop your pecans and chocolate. I use my ninja, but you can use whatever method you like. For the pecans I roughly chop them so they are not too small.
7. In the sauce pot add the maple syrup and the eggs. Whisk until combined.
8. Cut the butter into pieces and add to the sauce pot.
9. Turn the stove on to medium heat and continue to whisk.
10. Once the butter has melted continue to whisk for a minute so it thickens a bit.
11. Continue to whisk as you add in the pecans, vanilla, whiskey or bourbon, nutmeg, and chocolate.
12. Once the ingredients are combined, pour into the pie shell.
13. This pie bakes at a low temperature and does not take that long to bake so there is no need for a pie shield.
14. Place the pie in the oven and bake for 25-35 minutes, or until it is set.
15. Cool the pie on a cooling rack. The pie will keep at room temperature for a few hours, and about 4-5 days in the refrigerator. Make sure to cover with plastic wrap or aluminum foil.