

CHOCOLATE PECAN PIE

RECIPE COURTOSEY OF: GEORGIA FARM BUREAU/ THE GEORGIA FARM MONITOR

Ingredients

- 1 prepared deep-dish pie crust
- 1 cup light corn syrup
- 1/2 cup sugar
- 1/4 cup butter, softened
- 1 teaspoon vanilla
- 3 eggs
- 1 cup semi-sweet chocolate morsels
- 1 1/2 cups pecan halves
- 2 tablespoons chocolate morsels
- 10 pecan halves

Directions

1. Preheat oven to 325°
2. Place pie crust in a deep-dish pie plate.
3. In a large bowl, beat syrup, sugar, butter, vanilla and eggs until well blended.
4. Fold in 1 cup morsels and 1 1/2 cups pecans.
5. Spread evenly in pie crust and bake 55-60 minutes or until golden brown and set.
6. Cool 1 hour before serving.
7. While pie is cooling, line a cookie sheet with wax paper.
8. Place remaining morsels in a small bowl microwave at 50 percent for about 1 1/2 minutes or until melted.
9. Dip remaining pecan halves in chocolate and place on waxed paper and refrigerate to set.
10. Place chocolate-dipped pecans on top of the pie for garnish.

