

Chocolate Chunk Pecan Pie

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Servings: 10

CRUST

1 1/4 cups all-purpose flour
1/8 teaspoon salt
1 package (3 ounce) cold cream
cheese, cubed
1/4 cup cold butter, cubed
2 to 3 tablespoons ice water

FILLING

1/3 cup sugar
3 tablespoons butter
2 cups chopped semisweet chocolate,
divided
4 eggs
1 cup dark corn syrup
2 teaspoons vanilla extract
dash salt
2 1/2 cups pecan halves, toasted

Preparation Time: 35 minutes

Bake: 55 minutes

Mix the flour and salt. Cut in the cream cheese and butter until crumbly. Gradually add the ice water, tossing with a fork until the dough holds together when pressed. Shape into a disk; wrap in plastic wrap. Refrigerate for 30 minutes.

Preheat the oven to 350 degrees.

On a lightly floured surface, roll the dough to a 1/8-inch-thick circle; transfer to a nine-inch pie plate. Trim the pastry to 1/2-inch beyond the rim. Flute the edge. Refrigerate while making the filling.

In a saucepan, combine the sugar, butter and one cup of the chopped chocolate. Stir over low heat until smooth. Cool slightly.

In a large bowl, whisk the eggs, corn syrup, vanilla and salt until blended. Stir in the chocolate mixture. Layer the pecans and remaining chopped chocolate in the pastry shell. Pour the chocolate mixture over the top.

Bake for 55 to 60 minutes or until set. Cool for one hour on a wire rack.

Refrigerate for two hours or until cold.

Per Serving (excluding unknown items): 458 Calories; 28g Fat (53.6% calories from fat); 6g Protein; 49g Carbohydrate; 2g Dietary Fiber; 107mg Cholesterol; 188mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 5 1/2 Fat; 2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	458	Vitamin B6 (mg):	.1mg
% Calories from Fat:	53.6%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	41.1%	Thiamin B1 (mg):	.4mg
% Calories from Protein:	5.3%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	28g	Folacin (mcg):	45mcg
Saturated Fat (g):	7g	Niacin (mg):	1mg
Monounsaturated Fat (g):	14g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	5g	Alcohol (kcal):	3
Cholesterol (mg):	107mg	% Refuse:	0.0%
Carbohydrate (g):	49g		
Dietary Fiber (g):	2g		
Protein (g):	6g		
Sodium (mg):	188mg		
Potassium (mg):	166mg		
Calcium (mg):	32mg		
Iron (mg):	2mg		
Zinc (mg):	2mg		
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	436IU		
Vitamin A (r.e.):	106 1/2RE		

Food Exchanges

Grain (Starch):	1
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	5 1/2
Other Carbohydrates:	2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 458 **Calories from Fat:** 246

% Daily Values*

Total Fat 28g	44%
Saturated Fat 7g	36%
Cholesterol 107mg	36%
Sodium 188mg	8%
Total Carbohydrates 49g	16%
Dietary Fiber 2g	10%
Protein 6g	
Vitamin A	9%
Vitamin C	1%
Calcium	3%
Iron	10%

* Percent Daily Values are based on a 2000 calorie diet.