

# Coconut-Pecan German Chocolate Pie

*Anna Jones - Coppell, TX  
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## Servings: 8

### CRUST

1 1/4 cups flour  
1/4 teaspoon salt  
6 tablespoons cold lard  
3 to 4 teaspoons ice water

### FILLING

4 ounces German sweet chocolate,  
chopped  
2 ounces unsweetened chocolate,  
chopped  
1 can (14 ounces) sweetened  
condensed milk  
4 egg yolks  
1 teaspoon vanilla extract  
1 cup chopped pecans

### TOPPING

1/2 cup brown sugar  
1/2 cup whipping cream  
1/2 cup butter, cubed  
2 egg yolks  
1 cup flaked coconut  
1 teaspoon vanilla extract  
1/4 cup chopped pecans

## Preparation Time: 50 minutes

### Bake: 35 minutes

Make the pie dough: In a bowl, mix the flour and salt. Cut in the cold lard. Gradually add the ice water, tossing with a fork until the dough forms. Wrap and chill for one hour.

Preheat the oven to 400 degrees.

Roll the dough to a 1/8-inch-thick circle. Transfer to a nine-inch pie plate. Trim and flute. Line the unpricked pastry with foil. Fill with pie weights. Bake for 12 minutes. Remove the foil and weights. Bake for 6 to 8 minutes or until light brown. Cool. Reduce the oven setting to 350 degrees.

Melt the chocolates and cool slightly. Whisk in the milk, yolks and vanilla. Stir in the pecans. Pour into the crust.

Bake for 16 to 19 minutes or until set. Cool for one hour on a wire rack.

In a saucepan, combine the brown sugar, cream and butter. Bring to a boil over medium heat, stirring to dissolve the sugar. Remove from the heat.

Whisk a small amount of the hot mixture into the yolks; return to the pan, whisking constantly. Cook and stir for 3 minutes or until thickened and a thermometer reads 160 degrees. Remove from the heat. Stir in the coconut and vanilla. Cool for 10 minutes..

Pour over the filling and sprinkle with the pecans. Chill for four hours or until cold.

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Per Serving (excluding unknown items): 589 Calories; 41g Fat (60.3% calories from fat); 10g Protein; 51g Carbohydrate; 3g Dietary Fiber; 224mg Cholesterol; 251mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 8 Fat; 2 Other Carbohydrates.

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	589	<b>Vitamin B6 (mg):</b>	.1mg
<b>% Calories from Fat:</b>	60.3%	<b>Vitamin B12 (mcg):</b>	.6mcg
<b>% Calories from Carbohydrates:</b>	33.4%	<b>Thiamin B1 (mg):</b>	.4mg
<b>% Calories from Protein:</b>	6.4%	<b>Riboflavin B2 (mg):</b>	.4mg
<b>Total Fat (g):</b>	41g	<b>Folacin (mcg):</b>	36mcg
<b>Saturated Fat (g):</b>	17g	<b>Niacin (mg):</b>	1mg
<b>Monounsaturated Fat (g):</b>	16g	<b>Caffeine (mg):</b>	14mg
<b>Polyunsaturated Fat (g):</b>	5g	<b>Alcohol (kcal):</b>	3
<b>Cholesterol (mg):</b>	224mg	<b>% Refuse:</b>	n n%
<b>Carbohydrate (g):</b>	51g		
<b>Dietary Fiber (g):</b>	3g		
<b>Protein (g):</b>	10g		
<b>Sodium (mg):</b>	251mg		
<b>Potassium (mg):</b>	353mg		
<b>Calcium (mg):</b>	163mg		
<b>Iron (mg):</b>	2mg		
<b>Zinc (mg):</b>	2mg		
<b>Vitamin C (mg):</b>	1mg		
<b>Vitamin A (i.u.):</b>	1050IU		
<b>Vitamin A (r.e.):</b>	283 1/2RE		

**Food Exchanges**

<b>Grain (Starch):</b>	1 1/2
<b>Lean Meat:</b>	1/2
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	8
<b>Other Carbohydrates:</b>	2

**Nutrition Facts**

Servings per Recipe: 8

**Amount Per Serving**

**Calories** 589 **Calories from Fat:** 355

**% Daily Values\***

<b>Total Fat</b> 41g	63%
Saturated Fat 17g	86%
<b>Cholesterol</b> 224mg	75%
<b>Sodium</b> 251mg	10%
<b>Total Carbohydrates</b> 51g	17%
Dietary Fiber 3g	12%
<b>Protein</b> 10g	
<b>Vitamin A</b>	21%
<b>Vitamin C</b>	2%
<b>Calcium</b>	16%
<b>Iron</b>	14%

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