

Decadent Chocolate-Pecan Pie

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Meredith Corporation - Des Moines, IA*

Servings: 10

TART PASTRY

1 1/4 cups all-purpose flour
1/4 cup sugar
1/2 cup cold butter
2 egg yolks, beaten
1 tablespoon water

BUTTERSCOTCH SAUCE

1/2 cup butter
3/4 cup light-color corn syrup
2/3 cup granulated sugar
2/3 cup packed brown sugar
2 tablespoons water
3/4 teaspoon salt
3/4 cup whipping cream
2 teaspoons vanilla

FILLING

3 cups pecan halves, toasted
2/3 cup semisweet chocolate pieces
1/3 cup butterscotch-flavored pieces

Preparation Time: 40 minutes

Bake: 14 minutes

Make the tart pastry: In a bowl, stir together the flour and sugar. Cut in the butter until the pieces are pea-size. In a bowl, combine the egg yolks and water. Stir into the flour mixture. Knead just until a ball forms. Cover and chill for 30 to 60 minutes or until easy to handle.

Make the butterscotch sauce: In a saucepan, melt the butter. Stir in the corn syrup, granulated sugar, brown sugar, water and salt. Bring to boiling, stirring constantly. Reduce the heat. Simmer for 5 minutes, stirring often. Remove from the heat. Whisk in the whipping cream and vanilla. Store in the refrigerator.

Preheat the oven to 350 degrees.

Roll the pastry to an eleven-inch circle and transfer to a nine-inch fluted tart pan with a removable bottom. Press into the side of the pan; trim the edges. Line with a double thickness of foil. Bake for 10 minutes. Remove the foil. Bake for 8 to 10 minutes or until golden. Set aside to cool.

In a large saucepan, heat and stir the butterscotch sauce over low heat until warm. Remove from the heat. Stir in the pecans, chocolate pieces and butterscotch pieces until melted. Pour into the tart shell.

Bake for 14 to 15 minutes or until the edge of the filling bubbles. Cool on a wire rack.

If desired, top with whipped cream and chocolate curls.

Per Serving (excluding unknown items): 636 Calories; 48g Fat (65.8% calories from fat); 5g Protein; 51g Carbohydrate; 3g Dietary Fiber; 117mg Cholesterol; 362mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 9 1/2 Fat; 2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	636	Vitamin B6 (mg):	.1mg
% Calories from Fat:	65.8%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	31.0%	Thiamin B1 (mg):	.4mg
% Calories from Protein:	3.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	48g	Folacin (mcg):	43mcg
Saturated Fat (g):	18g	Niacin (mg):	1mg
Monounsaturated Fat (g):	21g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	7g	Alcohol (kcal):	3
Cholesterol (mg):	117mg	% Refused:	0 0%
Carbohydrate (g):	51g	Food Exchanges	
Dietary Fiber (g):	3g	Grain (Starch):	1
Protein (g):	5g	Lean Meat:	0
Sodium (mg):	362mg	Vegetable:	0
Potassium (mg):	217mg	Fruit:	0
Calcium (mg):	49mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	9 1/2
Zinc (mg):	2mg	Other Carbohydrates:	2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	1062IU		
Vitamin A (r.e.):	270 1/2RE		

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 636 Calories from Fat: 419

% Daily Values*

Total Fat 48g	74%
Saturated Fat 18g	88%
Cholesterol 117mg	39%
Sodium 362mg	15%
Total Carbohydrates 51g	17%
Dietary Fiber 3g	11%
Protein 5g	
Vitamin A	21%
Vitamin C	1%
Calcium	5%
Iron	10%

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