

Chocolate Pecan Pie II

Ken Haedrich - Dean, Pie Academy
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Servings: 10

3/4 cup chocolate chips
1 nine-inch pie crust, prebaked
1 cup light corn syrup
1/2 cup packed light brown sugar
1/4 cup (1/2 stick) unsalted butter, melted
3 eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups coarsely chopped pecans

Preheat the oven to 400 degrees.

Sprinkle the chocolate chips over the warm, prebaked crust. When melted, spread evenly.

Combine the corn syrup, brown sugar, melted butter, eggs, vanilla and salt in a large bowl. Whisk until well blended. Stir in the pecans. Pour over the chocolate.

Bake for 40 to 45 minutes or until set. Place a pie shield or strips of aluminum foil over the rim if it starts getting too brown.

Transfer the pie to a wire rack. Let cool to room temperature before serving. Or chill, then serve.

Per Serving (excluding unknown items): 338 Calories; 14g Fat (34.4% calories from fat); 4g Protein; 55g Carbohydrate; 1g Dietary Fiber; 70mg Cholesterol; 237mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 3 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	338	Vitamin B6 (mg):	trace
% Calories from Fat:	34.4%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	61.4%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	14g	Folacin (mcg):	10mcg
Saturated Fat (g):	6g	Niacin (mg):	trace
Monounsaturated Fat (g):	6g	Caffeine (mg):	10mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1

Cholesterol (mg):	70mg
Carbohydrate (g):	55g
Dietary Fiber (g):	1g
Protein (g):	4g
Sodium (mg):	237mg
Potassium (mg):	131mg
Calcium (mg):	34mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	0mg
Vitamin A (i.u.):	163IU
Vitamin A (r.e.):	42 1/2RE

% Daily Value* 0 0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	2 1/2
Other Carbohydrates:	3

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 338 Calories from Fat: 116

% Daily Values*

Total Fat 14g	21%
Saturated Fat 6g	30%
Cholesterol 70mg	23%
Sodium 237mg	10%
Total Carbohydrates 55g	18%
Dietary Fiber 1g	6%
Protein 4g	
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Vitamin A	3%
Vitamin C	0%
Calcium	3%
Iron	8%

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