

## Pies

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# Chocolate Pecan Pie

**Servings: 8**

**Preparation Time: 15 minutes**

**Bake Time: 55 minutes**

**1 pkg (8 squares) Semi-sweet baking chocolate**

**1 refrigerated pie crust**

**2 tablespoons butter or margarine**

**3 eggs, slightly beaten**

**1/4 cup light brown sugar, firmly packed**

**1 cup KARO syrup (light or dark)**

**1 teaspoon vanilla**

**1 1/2 cups pecan halves or walnut pieces**

Preheat oven to 350 degrees.

Coarsely chop four squares of the chocolate and set aside.

Line 9-inch pie plate as directed on package with pie crust.

Microwave remaining four squares of chocolate in large microwaveable bowl on HIGH for one to two minutes or until butter is melted. Stir until chocolate is completely melted.

Brush bottom of pie crust with small amount of beaten egg. Stir sugar, corn syrup, eggs, and vanilla into chocolate mixture until well blended. Stir in pecans or walnuts and chopped chocolate. Pour into pie crust.

Bake 55 minutes or until knife inserted two inches from edge comes out clean. Cool on wire rack.

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Per Serving (excluding unknown items): 192 Calories; 12g Fat (55.6% calories from fat); 3g Protein; 18g Carbohydrate; 0g Dietary Fiber; 92mg Cholesterol; 157mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 2 Fat; 1/2 Other Carbohydrates.