



Chocolate Pecan Pie

Yields 2 pies

Very rich and decadent pie goes great around Thanksgiving & Christmas, we serve with big dollop of Jack Daniels whipped cream.

Pie Crust:

3 cup ap flour
½ tablespoons sugar
1/2 teaspoon salt
1/2 # softened butter
6 table & 1 teaspoons milk

Pie Filling:

6 eggs
2 cup sugar
2 cup dark corn syrup
¼ # butter- melted and cooled to room temp
½ cup Makers Mark bourbon
½ tablespoon vanilla
2 cup chopped chocolate(chips or chunks)
2 cups chopped white chocolate (chips or chunks)
2 cups chopped pecans

Pie Crust:

- mix sugar, flour, salt and pulse in robot coup till combined
- add butter and 12 tablespoons of milk alternately, while pulsing
- add extra milk if needed for texture
- portion into two balls and chill 2 hours before rolling out and filling pie pans

Pie Filling:

- hand whisk eggs, sugar, corn syrup, melted butter, bourbon and vanilla
 - fold in chopped chocolates and nut and fill pie shells
- bake on bottom rack at 325 for 45 minutes**