

## Deb's Chocolate Pecan Slab Pie - Perfect for Potlucks and Parties

Deb's Chocolate Pecan Slab Pie



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Crust:

2 $\frac{1}{2}$  cups all-purpose flour

1 tbsp sugar

1 tsp salt

1 cup unsalted butter, cold and cubed

6-8 tbsp ice water

For the Filling:

1 cup semi-sweet chocolate chips

1 cup light corn syrup

$\frac{3}{4}$  cup brown sugar, packed

3 large eggs

1 tsp vanilla extract

2 tbsp unsalted butter, melted

2 cups chopped pecans

Swaps and Notes:

No corn syrup? Sub in maple syrup or honey for a slightly different flavor and texture.

Make it boozy: Add 1 tbsp bourbon to the filling for a Kentucky twist.

Use a store-bought crust to cut down on time-just roll and press into a 9x13 pan.

Step-by-Step Instructions:

1 Preheat and Prep:

2 Make the Crust:

3 Roll and Fit:

4 Prepare the Filling:

5 Assemble and Bake:

6 Cool and Slice:

Tips for Success:

Chill the crust before baking to help prevent shrinkage.

Use a sharp knife for slicing-wipe it clean between cuts for tidy edges.

Make ahead and store covered at room temp for 1-2 days before serving.

Serving Suggestions and Pairings:

A scoop of vanilla ice cream

Fresh whipped cream with a dash of cinnamon

Peanut Butter Brownies for a chocolate lover's spread

No-Bake Oreo Cream Pie for contrast in texture

Chocolate Chip Cookie Dough Brownie Bombs for a party dessert bar

## DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. **Make the Crust:** In a bowl, whisk together flour, sugar, and salt. Cut in cold cubed butter using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
3. **Add ice water,** one tablespoon at a time, mixing just until the dough holds together. Shape into a disk, wrap, and chill for 30 minutes.
4. **Roll and Fit:** Roll out the chilled dough on a lightly floured surface into a rectangle to fit your baking dish. Press into the bottom and up the sides. Trim and crimp if desired.
5. **Prepare the Filling:** In a microwave-safe bowl, melt the chocolate chips in 30-second increments, stirring in between until smooth.
6. **In another bowl,** whisk together corn syrup, brown sugar, eggs, vanilla, and melted butter. Stir in the melted chocolate until fully incorporated.
7. **Fold in chopped pecans.**
8. **Assemble and Bake:** Pour the filling into the prepared crust. Smooth the top with a spatula.
9. **Bake for 40-45 minutes,** or until the center is set and slightly puffed. The edges should be golden.
10. **Cool and Slice:** Let the slab pie cool completely before cutting into bars. This helps the filling set and makes clean slices.
11. **Tips for Success:** Chill the crust before baking to help prevent shrinkage.
12. **Use a sharp knife for slicing-wipe it clean between cuts for tidy edges.**

13. Make ahead and store covered at room temp for 1-2 days before serving.
14. Serving Suggestions and Pairings: Deb's Chocolate Pecan Slab Pie is rich and satisfying on its own, but even better when paired with:
  15. A scoop of vanilla ice cream
  16. Fresh whipped cream with a dash of cinnamon
  17. Peanut : Butter Brownies for a chocolate lover's spread
  18. No-Bake : Oreo Cream Pie for contrast in texture
  19. Chocolate : Chip Cookie Dough Brownie Bombs for a party dessert bar
  20. Pecan : Pie Bars for a holiday dessert duo
21. Storage and Leftover Tips: Store covered at room temperature for up to 3 days, or refrigerate for up to 5 days.
22. Freeze individual bars wrapped in foil and placed in a zip-top bag for up to 2 months. Thaw at room temp.
23. More Recipes You'll Love: If you're all about rich, crave-worthy desserts, check these out:
  24. Peanut : Butter Brownies
  25. Chocolate : Chip Cookie Dough Brownie Bombs

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/debs-chocolate-pecan-slab-pie-perfect-for-potlucks-and-parties/>