

Texas Chocolate Pecan Pie: A Decadent Southern Classic

but want to take it to the next level, this



OVEN
350°F

TIME
15 mins

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INGREDIENTS

For the Pie Crust:

1 9-inch pie crust (homemade or store-bought)

For the Filling:

1 cup dark chocolate chips (or semi-sweet)

1 cup light corn syrup

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

3 large eggs

4 tablespoons unsalted butter, melted

1 teaspoon vanilla extract

... teaspoon salt

1 $\frac{1}{2}$ cups pecan halves (toasted for extra flavor)

How to Make Texas Chocolate Pecan Pie:

1. Preheat & Prepare the Pie Crust:

Preheat your oven to 350°F (175°C).

Roll out your pie crust and place it into a 9-inch pie dish, crimping the edges.

If using a store-bought crust, follow the package instructions for pre-baking (optional but recommended).

2. Melt the Chocolate:

In a heatproof bowl, melt the chocolate chips and butter together in the microwave in 30-second intervals, stirring in between, until smooth.

3. Make the Filling:

In a large bowl, whisk together the corn syrup, brown sugar, eggs, vanilla, and salt until smooth.

Stir in the melted chocolate mixture until fully combined.

Fold in pecans, ensuring they are evenly coated in the filling.

4. Assemble & Bake:

Pour the filling into the prepared pie crust, spreading the pecans evenly.

Bake for 50-55 minutes, or until the center is set and the top is golden brown.

5. Cool & Serve:

Let the pie cool for at least 2 hours before slicing to allow the filling to set.

Serve warm or at room temperature with whipped cream or vanilla ice cream.

Pro Tips & Variations:

What to Serve with Texas Chocolate Pecan Pie:

Vanilla Ice Cream - The warm pie with cold ice cream is a match made in heaven.

Whipped Cream - A light, airy topping that balances the richness.

Caramel Drizzle - A drizzle of salted caramel adds another layer of decadence.

A Cup of Coffee or Bourbon - The bold flavors pair beautifully with this rich dessert.

FAQs (From My Kitchen to Yours):

DIRECTIONS

1. Preheat & Prepare the Pie Crust: Preheat your oven to 350°F (175°C).
2. Roll out your pie crust and place it into a 9-inch pie dish, crimping the edges.
3. If using a store-bought crust, follow the package instructions for pre-baking (optional but recommended).
4. Melt the Chocolate: In a heatproof bowl, melt the chocolate chips and butter together in the microwave in 30-second intervals, stirring in between, until smooth.
5. Make the Filling: In a large bowl, whisk together the corn syrup, brown sugar, eggs, vanilla, and salt until smooth.
6. Stir in the melted chocolate mixture until fully combined.
7. Fold in pecans, ensuring they are evenly coated in the filling.
8. Assemble & Bake: Pour the filling into the prepared pie crust, spreading the pecans evenly.
9. Bake for 50-55 minutes, or until the center is set and the top is golden brown.
10. Cool & Serve: Let the pie cool for at least 2 hours before slicing to allow the filling to set.
11. Serve warm or at room temperature with whipped cream or vanilla ice cream.
12. Pro Tips & Variations: ? Want a deeper flavor? Use dark chocolate instead of semi-sweet for a richer taste.
13. ? Make it bourbon-infused - Add 1 tablespoon of bourbon for a smoky depth of flavor.

14. ? Try a crunchier topping - Sprinkle sea salt or extra toasted pecans on top before serving.
15. ? Gluten-free option - Use a gluten-free pie crust or a nut-based crust.
16. ? No corn syrup? Substitute maple syrup or honey for a natural alternative.
17. What to Serve with Texas Chocolate Pecan Pie: This pie is amazing on its own, but you can elevate it even further with:
18. Vanilla : Ice Cream - The warm pie with cold ice cream is a match made in heaven.
19. Whipped : Cream - A light, airy topping that balances the richness.
20. Caramel : Drizzle - A drizzle of salted caramel adds another layer of decadence.
21. A Cup of : Coffee or Bourbon - The bold flavors pair beautifully with this rich dessert.
22. FAQs (From My Kitchen to Yours): Q: Can I make this pie ahead of time?A: Yes! This pie stores well in the fridge for 3-4 days. Just let it come to room temperature before serving, or warm it slightly.
23. Q: Can I freeze Texas Chocolate Pecan Pie?A: Absolutely! Wrap the cooled pie tightly in plastic wrap and foil and freeze for up to 3 months. Thaw overnight in the fridge before serving.
24. Q: How do I prevent my pie from being too runny?A: Be sure to bake it until set-the filling should have a slight jiggle but not be liquid. Let it cool fully before slicing.
25. Q: Can I use milk chocolate instead of dark or semi-sweet?A: Yes! Milk chocolate will make the pie slightly sweeter, so you may want to reduce the brown sugar by ... cup.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/texas-chocolate-pecan-pie-a-decadent-southern-classic/>