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Granny Margaret's Chocolate Pecan Pie

INGREDIENTS:

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| 1) | 56.7 Grams Of Chocolate Chunks (2 Ozs) | 5) | 410 Grams Of Corn Syrup, Dark (1 1/4 Cups) |
| 2) | 56.7 Grams Of Butter, Unsalted (2 Ozs) | 6) | 4.67 Grams Of Vanilla Extract (1 Tsp) |
| 3) | 4 Eggs (Beaten) | 7) | 28 Grams Of Dark Rum (2 Tbsps) |
| 4) | 200 Grams Of Sugar, Granulated (1 Cup) | 8) | 218 Grams Of Pecans, Chopped (2 Cups) |

INSTRUCTIONS:

- 1) Bake pie shell in 400°F oven for about 12 minutes. Use foil and uncooked beans on top of the shell to weigh it down while cooking.
- 2) Once finished, place the pecans in the bottom of the cooked shell. Mix all remaining ingredients then pour liquid over pecans.
- 3) Lower oven to 350°F and bake for 40-50 minutes. Use a toothpick to test - if it's clean, it's done.

NOTES:

- 1) The pie firms up as it cools so don't overbake to harden.
- 2) Serve with whipped cream.

DESSERT
