A Recipe For Chocolate Pecan chess pie Ingredients 2+biflour Pastry 213 cup evaporated Milk 14 cup flour 2 eggs Itsp sugar 2 tsp vanilla extract 1/2 tsp salt 1/12 cop sugar 110g butter, chilled chapped 3+61 cocoa ice water Topping Filling 11/2 cup pecans, roughly chopped 115 g butter 213 use bra sugar 60g dk chocolar 2 Hbl glucose (golden syrup

1. Preheat over to F	10°C	
2. combine all past	gingredients in food pro	ceuse addice
water until Horn	usa ball. Wrap's refriger	ate min 1. hr.
- 0	line 23cmpgn/capetn/	
	colat 130 sec micro wave mt	
evoporated milk, e		
5. Stir sugar, 1000	a flour in seperate boul	thenwhisk
	e four into crust.	
6. Bake for 45	MNS.	
7. Stir pecans sygo	ir, syrups (addsyrup until	wet). Put on
	it comes at all the ov	
8. Pulback nov	ien for 15 minutes - nut	s should be
	serve with cream.	
Preparation Time	Serves	
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