**A real delight and simple to make.**

**Ingredients**

1. **3**tablespoons all-purpose flour, plus more for coating chocolate chips
2. **1 3/4**cups packed light brown sugar
3. **1/2**teaspoon salt
4. **3** eggs
5. **4**tablespoons milk
6. **2**tablespoons strong brewed coffee
7. **1/2**teaspoon vanilla
8. **1/2**cup butter, melted and cooled
9. **8**ounces pecan halves, toasted
10. **1/2**cup bittersweet chocolate chips
11. **1** (9-inch) refrigerated pie crust, blind-baked

**Instructions**

1. Preheat oven to 375°F.
2. In a large bowl combine 3 Tbsp. flour, brown sugar and salt. In a small bowl lightly beat eggs. Whisk in milk, coffee and vanilla until well blended. Add butter and brown sugar mixture and whisk until smooth.
3. Place pie crust on a baking sheet. Coarsely chop 1 cup of pecans and place in the bottom of crust. Toss chocolate chips with a little flour (about 2 tsp). Scatter chips on top of pecans. Whisk filling again and slowly pour over chips to within 1/4 inch of rim. Place remaining whole pecans on top of pie. Bake 35 to 40 minutes.