

Chocolate Pecan Pie

"A different flavor - this pecan pie has cocoa in it."

Prep time: PREP 30 mins

Cook time: COOK 1 hr

Ingredients:

1/2 cup margarine, melted

1 cup light corn syrup

1 cup white sugar

1/4 cup unsweetened cocoa powder

1 teaspoon vanilla extract

1/4 teaspoon salt

4 eggs

1 cup chopped pecans

1 recipe pastry for a 9 inch single crust pie



Directions:

Directions - Preheat oven to 325 degrees F (165 degrees C). In a heavy saucepan combine melted margarine, corn syrup, white sugar and cocoa. Cook over low heat, stirring constantly, until sugar dissolves. Add vanilla, salt and eggs, stirring well. Stir in 1/2 cup pecans. Mix well. Pour filling into unbaked pastry shell and top with remaining 1/2 cup pecans.

Bake at 325 degrees F(165 degrees C) for 55 minutes.

Let cool and serve.

PREP 30 mins COOK 1 hr

READY IN 1 hr 30 mins