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Bittersweet Chocolate Pecan Pie

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Here we've taken pecan pie above and beyond its usual corn-syrupy incarnation. A layer of bittersweet chocolate adds richness to the dessert while simultaneously balancing its sweetness. And an abundance of pecans makes for a supremely satisfying filling.

YIELD: Makes 8 servings **ACTIVE TIME:** 40 min **TOTAL TIME:** 3 hr

INGREDIENTS

- 1 (3 1/2- to 4-ounces) fine-quality 60%- to 70%-cacao bittersweet chocolate bar, finely chopped
- **Pastry dough**
- 2 cups pecan halves (7 ounces), **toasted** and cooled
- 3 large eggs
- 1/3 cup packed light brown sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 3/4 cup dark corn syrup
- Accompaniment: lightly sweetened whipped cream

PREPARATION

Preheat oven to 375°F with rack in middle.

Melt chocolate in a metal bowl set over barely simmering water, stirring. Remove from heat.

Roll out dough into a 13-inch round on a lightly floured surface with a lightly floured rolling pin. Fit into a 9-inch pie plate. Trim excess dough, leaving a 1/2-inch overhang. Fold overhang under and press against rim of pie plate, then crimp decoratively.

Spread chocolate in bottom of pie shell with back of spoon and let it set, then cover with pecans.

Whisk together eggs, brown sugar, vanilla, and salt in a bowl, then whisk in corn syrup and pour over pecans.

Bake pie until filling is puffed and crust is golden, 50 to 60 minutes. (If pie is browning too fast after 30 minutes, loosely cover with foil.) Cool pie on a rack to warm or room temperature. Serve with whipped cream.

Cooks' note:

Pie can be baked 1 day ahead and chilled, uncovered, until cool, then covered. Reheat in a 350°F oven until warm, about 10 minutes.