



# PEARL'S BLUE-RIBBON CHOCOLATE PECAN PIE

## INGREDIENTS

### Butter Crust:

- 1 cup all-purpose flour (refrigerated)
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  cup cold butter
- 6–8 tablespoons cold water

### Pie Filling:

- 4 Hershey's chocolate candy bars (1.55-ounce size)
- 2 tablespoons margarine
- 3 large brown eggs
- $\frac{1}{3}$  cup sugar
- 1 cup corn syrup
- 1 teaspoon vanilla extract
- 3 handfuls of pecan halves
- 1 handful of coconut (optional)
- Just a tap of cinnamon and a pinch of nutmeg

## HOW TO MAKE THE CRUST

- The trick is in keeping the dough cold.
- Combine flour and salt in a bowl.
- Cut in the butter with a pastry blender until mixture becomes pebbly. Stir in enough water with a fork, just until flour is moistened. Don't overwork the mixture.
- Shape dough into a ball and flatten slightly. Wrap in plastic wrap and refrigerate for at least 30 minutes.
- Roll out the dough on a lightly floured surface into a 12-inch circle. Fold into quarters and place in a pie pan.
- Unfold, pressing dough firmly against the bottom and sides. Crimp edges.
- Prick the crust with a fork. Butter the bottom of a smaller cake pan and set it inside the pie crust in your pie pan.
- Heat for 8–10 minutes in a 475-degree oven until lightly browned.



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## HOW TO MAKE THE PIE FILLING

- Put your butter crust in your favorite pie dish—Pearl was partial to ceramic pie plates. Preheat oven to 350 degrees.
- In a double boiler, melt only 3.5 of the chocolate bars and the 2 tablespoons of margarine. Stir until smooth. Let cool slightly while you eat that leftover half of a chocolate bar.
- Whisk eggs lightly in medium bowl. Add sugar, corn syrup, chocolate mixture, and vanilla; stir until well blended. Mix pecans into chocolate mixture and then combine with the egg mixture.
- Set pie shell on heavy-duty baking sheet and pour in filling. Sprinkle the coconut across the top. Bake 50–55 minutes. The crust will be golden and a toothpick should come out clean when inserted into the center.
- Cool pie on wire rack to room temperature before cutting. Serve with whipped topping and a few shavings from the last bit of the chocolate bar if you haven't already eaten it.