

There's only one way to improve on a pecan pie: Add chocolate!  
The resulting pie is rich and filling, so cut the pieces small.



### **Pecan-Chocolate Chip Pie**

#### **For the Pie:**

3 eggs  
1 cup light corn syrup  
1/2 cup sugar  
1/3 cup margarine or butter, melted  
one 6-ounce package semisweet chocolate pieces (1 cup) or 1 cup chopped semisweet chocolate  
1 cup pecan halves  
Pastry for Single-Crust Pie  
For the Topping:  
10 pecan halves  
1 cup whipping cream, whipped

**Other necessary recipes:** Basic Pie Pastry (see below)

**FOR THE PIE:** In a medium mixing bowl use a rotary beater or wire whisk to lightly beat eggs just till mixed. Stir in corn syrup, sugar, and melted margarine or butter. Mix well. Reserve 2 tablespoons of the chocolate pieces; stir remaining chocolate pieces and 1 cup pecan halves into filling. Set filling aside.

Prepare and roll out pastry as directed. Line a 9-inch pie plate with pastry. Trim and crimp edge of pastry. Pour filling into pastry shell. To prevent overbrowning, cover the edge of the pie with foil. Bake in a preheated 350 degrees F oven for 25 minutes. Remove foil and bake for 20-25 minutes more, or till center appears nearly set when shaken. Cool on a rack.

**FOR THE TOPPING:** Meanwhile, in a small saucepan melt reserved chocolate pieces over low heat. Dip one end of each of the 10 pecan halves into melted chocolate. Place on a waxed paper-lined baking sheet and refrigerate about 15 minutes, or till chocolate is firm.

**TO SERVE:** Dollop whipped cream on each slice. Insert a chocolate-dipped pecan half in each dollop of whipped cream. Store in the refrigerator. (**NOTE:** Crust recipe follows)

## **Basic Pie Pastry**

### **Makes pastry for one single- or double-crust pie**

A Fundamental to many pie recipes, this basic pie dough results in a tender, flaky crust every time.

#### **Pastry for Single-Crust Pie:**

1 1/4 cups all-purpose flour  
1/4 teaspoon salt  
1/3 cup shortening or cold butter  
2-3 tablespoons ICE water  
1 Tablespoon vinegar

#### **Pastry for Double-Crust Pie:**

2 cups all-purpose flour  
1/2 teaspoon salt  
2/3 cup shortening or cold butter  
3-5 tablespoons ICE water  
1tablespoon vinegar

#### **FOR SINGLE CRUST:**

In a mixing bowl stir together flour and salt. Cut in shortening or butter till pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat till all is moistened (you may not need all of the water). Form dough into a ball. (If desired, chill for 1-24 hours.) (**NOTE:** to make using a food processor see at end)

On a lightly floured surface, flatten dough with hands. Roll dough from center to edges, forming a circle about 12 inches in diameter (or as indicated in recipe). Wrap pastry around rolling pin. Unroll onto a 9-inch pie plate (or as indicated in recipe).

Or, fold pastry into quarters and place in pie plate; unfold. Ease pastry into pie plate, being careful not to stretch pastry. Trim to 1/2 inch beyond edge of pie plate; fold extra pastry under. Crimp edge, if desired. Bake as directed in recipe.

#### **FOR DOUBLE CRUST:**

Prepare dough as directed above, except divide dough in half. Form each half into a ball. (If desired, chill for 1-24 hours.) On a lightly floured surface, flatten one ball of dough with hands. Roll dough from center to edges, forming a circle about 12 inches in diameter (or as indicated in recipe). Wrap pastry around rolling pin. Unroll onto a 9-inch pie plate (or as indicated in recipe).

Or, fold pastry into quarters and place in pie plate; unfold. Ease pastry into pie plate, being careful not to stretch pastry. Fill with desired filling. Trim pastry even with rim of pie plate. For top crust, roll remaining dough.

Cut slits to allow steam to escape. Place top crust on filling. Trim top crust 1/2 inch beyond edge of plate. Fold top crust under bottom crust; crimp edge or press together with the tines of a fork. Bake as directed in recipe.

**TO PREPARE PASTRY in a Food Processor:** In a food processor, place the steel blade in work bowl. Add flour, salt, and shortening or butter. Process with on/off turns till most of the mixture resembles cornmeal but a few larger pieces remain. With machine running, quickly add 3 tablespoons VERY cold ice water for single-crust pie, or 1/4 cup VERY cold ice water for double-crust pie, through the feed tube. **Stop processor as soon as all water is added.**

Scrape down sides. Process with 2 on/off turns (mixture may not all be moistened). Remove from bowl and shape into 1 or 2 equal balls. (If desired, chill for 1-24 hours.) Continue as above.

**NOTE:** For a fully baked pastry shell, prepare as above, except prick bottom and sides of crust generously with the tines of a fork.

**NOTE:** Prick where bottom and sides meet all around crust. Line pastry shell with a double thickness of foil and fill with dried beans or pie weights. Bake in a preheated 450° oven for 8 minutes. Remove foil and bake for 5-6 minutes more or till golden. Cool on a rack.