

CHOCOLATE PECAN PIE

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

1/3 C real butter
2/3 C brown sugar
1 C light corn syrup
1/2 tsp salt
3 eggs
1 C lightly toasted pecans
1/2 C semi-sweet CHOCOLATE CHIPS (this recipe's secret)
Sweetened whipping cream

DIRECTIONS:

Preheat oven to 375° F. In small bowl combine butter, brown sugar, corn syrup, eggs & salt. Beat at medium speed, scraping bowl often, till well mixed. Stir in toasted pecans & CHOCOLATE CHIPS. Pour into unbaked piecrust. Bake 10 minutes, then turn oven heat down to 350° F - continue baking another 20 minutes or till filling is set. Serve with cold whipped cream and/or vanilla ice cream.