

A recipe from *Some Kitchen Stories*

Mad Easy Chocolate Pecan Pie

Food Network: The Neelys | Yields: 8 Servings | Total Time: 1 hr 15 min

Ingredients

3 TBsps of butter, melted
3 Eggs, beaten
3/4 Cup of brown sugar
2 TBsps of all-purpose flour
1 Teaspoon of vanilla extract
3/4 Cup of dark corn syrup
3 TBsps of bourbon liquor
1 and 1/2 Cups of pecan halves
1/2 Cup of milk chocolate chips

1 9-inch unbaked pie shell

Prepare

1. Preheat oven to 350 F.
2. Melt butter in a small saucepan.
3. In a medium bowl, add beaten eggs. Stir in brown sugar, flour, vanilla, corn syrup and bourbon until combined. Add melted butter.
4. Mix in the pecans and chocolate chips until combined.
5. Pour mixture into pie shell.
6. Place shell on sheet tray and bake in the oven for 50 to 60 minutes.