

WRIGHTSTOWN FARMERS MARKET CHOCOLATE PECAN PIE



Ingredients

Dough: Prepare your favorite crust for a 9 or 9.5" pie pan.

Filling:

2 large eggs (we used local vendor eggs)

2/3 cups sugar

½ cup light corn syrup

4 tsp unsalted butter

¾ tsp vanilla extract

23 caramel squares (found individually wrapped in candy section of supermarket)

1 cup heavy whipping cream

1 Tbs butter, unsalted

¼ cup semisweet chocolate chunks

1 cup pecans, chopped small

More Pecans, halves for decoration on top

Store bought or homemade pie dough (store bought used here)

Directions:

1. Preheat oven to 350 degrees.
2. Roll out pie dough onto a lightly floured surface to about 1/8" thick.
3. Wrap dough around rolling pin and place onto center of pie pan.
4. Press dough up sides and trim extra dough around edges, flute edges (use the knuckle and pinch technique). Save extra dough bits to make decorative shapes for on top.
5. In a large bowl, whisk eggs, sugar, corn syrup, 4 tsp. melted butter and vanilla, set aside.
6. Sprinkle chocolate chunks evenly over bottom of pie crust shell.
7. Place caramels, cream and 1 Tbs butter in a microwave safe bowl and heat until caramel is melted and well blended, stirring every 30 seconds.
8. Stir chopped pecans into caramel mixture.
9. Pour caramel mixture over chocolate chunks, spread evenly.
10. Pour egg mixture over caramel filling.
11. Arrange pecan halves on top however you like.
12. Place pie on a rimmed baking sheet. Bake 45-60 minutes until filling is set.
13. If pecans or crust brown too quickly, place a tent of aluminum foil over top.

Baker's Note: I baked the pie shape cut outs separately for 10 minutes then added at the end.

Recipe by Cheryl Gilmore, Market Manager, *Wrightstown Farmers Market*