

Chocolate Toffee Pecan Pie

Pecan pie is a staple on menus all through the South. How do you improve on a dessert made with crunchy sweet pecans resting on a layer of sticky sugary filling? Add mini chocolate chips and crushed toffee. The toffee melts into the filling and adds an incredible buttery yumminess while the chocolate adds ... well, it's chocolate. Need we say more?

Directions

Preheat oven to 350 degrees.

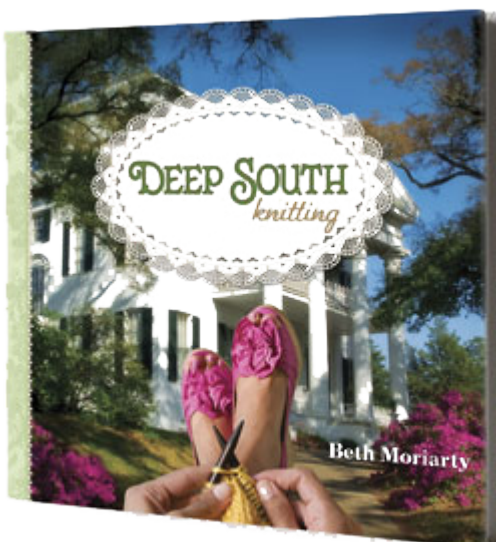
Beat eggs lightly. Add all remaining ingredients except for the pecan halves. Mix until well blended. Pour into pie crust shell. Place pie on a cookie sheet. Use the pecan halves to decorate the top of the pie mixture.

Bake for 50-55 minutes until top of filling is set and slightly cracked.

Serve warm or cold with sweetened whipped cream or vanilla ice cream.



From the Planet Purl Press book:



Available at fine yarn stores and at
www.DeepSouthKnitting.com

Shopping List

- 1 unbaked deep dish pie crust shell
- 1 cup pecan pieces
- 1/2 cup pecan halves
- 1/2 cup toffee bits
- 1/2 cup mini semi-sweet chocolate chips
- 3 eggs
- 3 Tbl butter, melted
- 1/2 cup sugar
- 1 cup light corn syrup
- 1 tsp pure vanilla extract