

# Paula Deen's Chocolate Pecan Pie

## Ingredients

- 1 (9-inch) unbaked pie shell
- 2 cups pecan halves
- 3 large eggs, beaten
- 3 tablespoons butter, melted
- 1/2 cup dark corn syrup
- 1 cup sugar
- 2 tablespoons good-quality bourbon
- 3 ounces semisweet chocolate, chopped

## Directions

Preheat the oven to 375 degrees F.

Cover bottom of pie crust with pecans.

In a medium bowl, whisk together the eggs and melted butter. Add the corn syrup, sugar, bourbon and the chopped chocolate. Stir until all ingredients are combined. Pour mixture into the pie shell over the pecans and place on a heavy-duty cookie sheet.

Bake for 10 minutes. Lower the oven temperature to 350 degrees F and continue to bake for an additional 25 minutes or until pie is set. Remove from oven and cool on a wire rack.