

CHOCOLATE PECAN PIE

(The Ghirardelli Chocolate Cookbook)

4 ounces Ghirardelli Semi-Sweet Chocolate baking bar, broken or chopped into 1-inch pieces (I used Baker's Corner)
2 Tbsp. unsalted butter
3 large eggs
1 cup light corn syrup
1/2 c. firmly packed light brown sugar
1 tsp. vanilla extract
1/8 tsp. salt
1 1/2 c. pecan halves
1 9-inch unbaked pie crust (I used Martha Stewart's [*Pate Sucree*](#))

Preheat the oven to 325F. In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the chocolate and butter, stirring occasionally until smooth.

In a large bowl with an electric mixer at medium speed or with a whisk, beat the eggs, corn syrup, brown sugar, vanilla, and salt until blended. Beat in the chocolate mixture. Stir in the pecans and pour into pie shell.

Place pie on a baking sheet on the middle rack of the oven and bake for about 55 minutes, or until the filling is set. Cool completely on a rack at room temperature.

Serves 8.

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