Chocolate Caramel Pecan Pie

Ingredients:
- Chocolate filling
  - 1 1/2 cups sugar
  - 3/4 cup melted butter
  - 1/3 cup all-purpose flour
  - 1/3 cup unsweetened cocoa
  - 1 tablespoon light corn syrup
  - 1 teaspoon vanilla extract
  - 3 large eggs
  - 1 cup toasted, chopped pecans
  - 1 (9-inch) unbaked, deep-dish pie shell
- Salted caramel topping
  - 3/4 cup sugar
  - 1 tablespoon fresh lemon juice
  - 1/4 cup water
  - 1/3 cup heavy cream
  - 4 tablespoons butter
  - 1/4 teaspoon table salt
  - 2 cups toasted pecan halves

Directions:
1. Prepare filling
   a. Preheat oven to 350 degrees. Stir together sugar, melted butter, all-purpose flour, unsweetened cocoa, light corn syrup and vanilla extract.
   b. Add eggs, stirring until well blended.
   c. Fold in chopped pecans.
   d. Pour mixture into pie shell.
   e. Bake for 35 minutes.
   f. Remove from oven to wire rack (filling will be loose but will set as it cools).
2. Prepare topping
   a. Bring sugar, lemon juice and water to a boil in a medium saucepan over high heat. Do not stir.
   b. Boil mixture for eight minutes, swirling occasionally after sugar begins to change color. Color will be dark amber. Note: do not walk away from the pan, as the sugar could burn quickly once it begins to change color.
   c. Remove from heat and add heavy cream and butter.
   d. Stir constantly for one minute or until bubbling stops and butter is incorporated. Stir in table salt.
3. Arrange pecan halves on pie. Top with warm caramel.