

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.