

Chocolate Coconut Pecan Pie

This recipe will make two small 8" pies. To save time, mix the ingredients for the crust in a food processor. These small pie bake in less time and are easier to handle than a larger pie.

Crust

1 ½ cups flour
6 Tablespoons cocoa powder
¼ cup sugar
¼ teapoon salt
½ cup unsalted butter (chilled)
2 large egg yolks

¼ cup unsalted butter (1/2 stick), melted
3 large eggs
2 teaspoons vanilla
¼ teaspoon salt
½ cup chocolate chips
¾ cup shredded coconut
1 ½ cups pecans

Filling

1 cup light corn syrup
¾ cup brown sugar - (packed)

Garnish

3 Tablespoons shredded coconut
½ cup chocolate chips

- 1 Preheat oven to 350°. For Crust: In the bowl of a food processor, add flour, cocoa, ¼ cup sugar and salt and pulse to combine. Cut butter into 1/2" pieces, add to bowl and pulse to combine until mixture resembles coarse meal. Add egg yolks to bowl and pulse until incorporated. Pour contents of bowl onto two separate pieces of plastic wrap to make two small pies. For each one, gather the plastic wrap together and press dough into a flat disc. Open it up and add another piece of plastic wrap over the top. Roll each disc between two pieces of plastic wrap. Take off top piece of plastic wrap and invert a pie plate onto it. Gather plastic wrap around the pie tin and flip it over. The crust will land in the center of the pie tin. Peel off the plastic wrap and then press the crust into the pie tin. Refrigerate until ready to add filling.
- 2 Prepare filling. In a medium bowl, whisk together corn syrup, sugar and butter. Whisk in eggs, vanilla and salt. Stir in chocolate chips, coconut and pecans. Divide filling between the two prepared pie crusts. Bake until filling is set and golden brown on top, about 30 minutes. Remove from oven and cool on racks. Immediately sprinkle ¼ cup chocolate chips around the edge of each hot pie. Smooth out the chocolate as it melts with a knife or rubber spatula. Sprinkle coconut over melted chocolate.. Cool on rack for 15 minutes or more.

Servings: 12

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Inactive Time: 15 minutes

Total Time: 1 hour

Oven Temperature: 375°F

Nutrition Facts

Nutrition (per serving): 533 calories, 255 calories from fat, 29.9g total fat, 117.5mg cholesterol, 159.7mg sodium, 180mg potassium, 67.3g carbohydrates, 4.1g fiber, 28.3g sugar, 6.3g protein.

Source

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