

Chocolate Chip Pecan Pie with Kahlua slightly adapted from [BHG](#)

Uploaded by Monica h at www.lickthebowlgood.blogspot.com

For the Crust:

- 1 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/3 cup shortening
- 4 - 5 tablespoons ice cold water

For the Filling:

- 3/4 cup semisweet chocolate chips
- 3 eggs, lightly beaten
- 3/4 cup light-color corn syrup
- 1/2 cup packed brown sugar
- 1/4 cup butter, melted
- 1/4 cup coffee liqueur (Kahlua)
- 1 tablespoon all-purpose flour
- 1 teaspoon vanilla
- 1 cup chopped pecans, toasted

Preheat oven to 375 degrees F.

For the Crust: In a medium bowl, stir together all-purpose flour and salt. Using a pastry blender, cut in shortening until pieces are pea-size.

Sprinkle 1 tablespoon cold water over part of flour mixture; toss gently with a fork. Push to side of bowl. Repeat with additional cold water, 1 tablespoon at a time (4 to 5 tablespoons total), until all is moistened. Shape into a ball.

On a lightly floured surface, use your hands to slightly flatten dough. Roll dough from center to edge into a 12-inch circle.

Wrap pastry circle around rolling pin; transfer to a 9-inch pie plate. Ease pastry into pie plate without stretching it. Trim pastry to 1/2 inch beyond edge of pie plate. Fold under extra pastry. Crimp edge as desired. Do not prick pastry.

Sprinkle with the 3/4 cup chocolate chips.

For the Filling: In a medium bowl, combine eggs, corn syrup, brown sugar, melted butter, coffee liqueur, flour, and vanilla. Stir in the 1 cup chopped pecans. Slowly pour filling over

chocolate pieces in bottom of crust.

Cover edge of pie with foil to prevent overbrowning. Bake for 30 minutes. Remove foil.

Bake about 10-30 (*my pie took a total of 55 minutes to bake through- I just checked it every 10 minutes*) minutes more or until edge is puffed and a knife inserted near the center comes out clean. Place on a wire rack and allow to cool completely. Cover and chill within 2 hours of baking until ready to serve. Serve cold or at room temperature.

Makes 8 servings.

