



Karen

KAREN CROUSE



NAPA VALLEY

Cooking with KAREN CROUSE

Pecan pie is a traditional holiday favorite. This pie sends chocoholics to their happy place with the ultimate combination of chocolate and nuts. Every bite is filled with sweet fudge and savory pecans. The decadent chocolate pecan filling and flakiness of the pie crust awaken the taste buds with a perfect blend of sweet, salty, and crunchy. It will be an unforgettable ending to your holiday feast. Merry Holidays!



FOR MORE INFORMATION karencrousenapavalley.com

Chocolate Fudge PECAN PIE

SERVES 6

PREP TIME
20 MINUTES

COOKING TIME
1 HOUR

EQUIPMENT NEEDED

- oven
- double boiler
- electric mixer & bowl
- measuring cup & spoons
- spatula
- wire rack

INGREDIENTS

- 3 ounces unsweetened chocolate, chopped
- 3 tablespoons unsalted butter
- 4 large eggs
- ½ cup sugar
- Pinch of salt
- 1 teaspoon fresh lemon juice
- 1 cup pecan pieces
- One 10-inch pie shell, unbaked
- 1 cup heavy cream, whipped to soft peaks

TIP: For a richer, nuttier flavor, toast the pecans on the stovetop for 1-2 minutes.

PREPARATION

Preheat the oven to 350°F.

Melt the chocolate with the butter in the top pan of a double boiler over simmering water, stirring occasionally. Remove from the heat and let cool.

In a bowl, using an electric mixer, beat the eggs slightly. Gradually add the sugar, salt, and lemon juice. Slowly add the cooled chocolate mixture and beat until thoroughly blended. Stir in the pecans.

Pour the batter into the unbaked pie shell. Bake for 1 hour or until the pie crust is flaky and golden.

Transfer to a wire rack and let cool completely. Do not chill; it will set as it cools.

I top it with the whipped cream and pour a hearty glass of my Mount Veeder Magic Vineyards Cabernet Sauvignon. (www.mountveedermagic.com) I suggest you do the same.

Cheers!