
German Chocolate Pecan Pie

Cooking class with Phillis Carey, Nov. 2019



CRUST:

- 1 1/4 cups flour
- 1 teaspoon salt
- 4 ounces unsalted butter, cut into small pieces
- 1/4 cup ice water

FILLING:

- 2 large eggs
- 5 tablespoons unsalted butter
- 1/2 cup dark brown sugar
- 1/2 cup light corn syrup
- 2 1/2 cups pecan halves (about 10 ounces) coarsely chopped
- 3/4 cup sweetened coconut flakes
- 3/4 cup semisweet chocolate chips

TOPPING:

- 2/3 cup heavy cream, whipped
- 1 tablespoon powdered sugar

Per Serving (excluding unknown items): 769 Calories; 57g Fat (63.9% calories from fat); 8g Protein; 65g Carbohydrate; 4g Dietary Fiber; 131mg Cholesterol; 345mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 11 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 8

1. In a food processor, pulse the flour with 1/2 teaspoon salt. Add the chilled butter pieces and pulse until coarse crumbs form, about 5 seconds. Drizzle in the ice water and pulse just until the dough comes together. Wrap in plastic wrap; flatten to form a disk. Refrigerate until firm, about 15 minutes.
2. On a lightly floured work surface, roll out the dough into a 12-inch round; transfer to a pie pan. Cut the excess dough to leave a 1/2-inch overhang. Using your fingers, roll the dough edge under and crimp. Prick the bottom of the pie shell with a fork; refrigerate for 15 minutes. Preheat the oven to 400 degrees.
3. Line the shell with foil and pie weights or dried beans; bake for 15 minutes. Remove the foil and beans, reduce the heat to 375 degrees and bake for another 12 minutes.
4. Meanwhile, in a medium bowl, whisk the eggs. In a heavy, medium saucepan, whisk together the remaining 5 tablespoons butter and 1/2 teaspoon salt with the brown sugar and corn syrup over medium heat until melted and smooth. Whisk the sugar mixture into the beaten eggs. Stir in the nuts and coconut.
5. Spread the chocolate chips in the pie shell. Pour in the filling and bake until set, about 25 minutes. Let the pie cool completely before slicing.
6. Whip heavy cream with sugar and add a big dollop on each slice.