



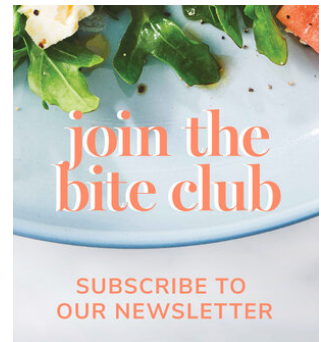
# chocolate coconut pecan pie

Lisa has taken the humdrum pecan pie and elevated it to heavenly heights with this Chocolate Coconut Pecan Pie. While this divine dessert has the golden gooey filling, it also has the bonus of a blissfully buttery and crisp crust topped with tasty toasted pecans, fanciful flaked coconut and scrumptious semi-sweet chocolate...if that's not a mouthful, we don't know what is.

SERVES: 8-10



julie albert  
& lisa gnat



## ingredients

### Flaky Crust

- 1 1/4 cups flour
- 1/2 tsp kosher salt
- 1/2 tsp sugar
- 1/2 cup cold butter, cut into 1/2-inch cubes
- 2-3 tbsp ice water
- extra flour for dusting

### Goopy Filling

- 2 cups pecan halves
- 1/2 cup butter, melted
- 1 cup corn syrup
- 3/4 cup packed brown sugar
- 3 large eggs
- 1 tsp vanilla extract
- 1/2 tsp kosher salt
- 1 cup sweetened flaked coconut
- 1 cup semi-sweet chocolate, cut into chunks



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## directions

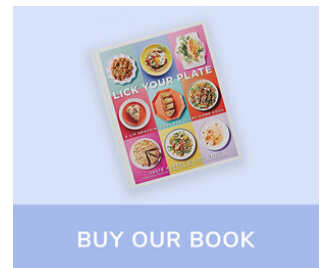
1. For the crust, in a food processor, combine flour, salt and sugar, pulsing once to mix. Add butter and process with quick on/off pulses until the mixture resembles small peas. Add ice water to machine while its running. Process 10 seconds, just until the dough gathers into a ball. Remove dough and press into the shape of a circular disk, about 1-inch thick. Wrap in plastic wrap and refrigerate at least 1 hour before rolling.
2. Preheat oven to 350°F. On a lightly floured surface, roll dough into a 12-inch circle. To lift the dough, roll it lightly around a rolling pin and transfer it to a 9-inch pie plate, pressing it gently into the corners without stretching the dough. Trim off overhang, leaving approximately 1-inch excess. Fold excess dough under and decorate edges by either pressing with fork tines or fluting. Place crust in freezer while preparing filling.
3. Place pecan halves on a baking sheet and toast in preheated oven for 5-8 minutes and watch carefully to avoid burning. When cool enough to handle, coarsely chop 1 cup of the pecan halves and combine with remaining uncut toasted pecan halves.
4. For the filling, in a large bowl, whisk melted butter, corn syrup, brown sugar, eggs, vanilla and salt. Remove crust from freezer, place pecans on the bottom of the piecrust, followed by the coconut and chocolate chunks. Pour corn syrup mixture over the top. To prevent over-browning, wrap the edges of the piecrust with aluminum foil. Place pie on a baking sheet and bake 30 minutes. Remove foil from edges and bake 23-25 minutes more until the center is set. Cool completely before serving.

*"You like pie? I like pie."*

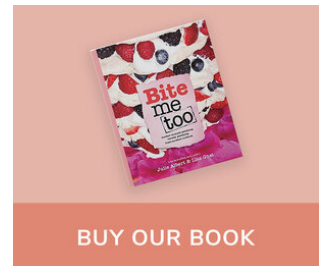
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