

German Chocolate Pecan Pie



Keith

Ingredients

- 1 refrigerated 9" pie crust

Chocolate Filling

- 1 (4-oz.) German's sweet chocolate baking bar, coarsely chopped
- ½ cup (4 oz.) butter
- ¾ cup granulated sugar
- 3 tablespoons all-purpose flour
- ⅛ teaspoon salt
- 2 large eggs, at room temperature
- 1 (5-oz.) can evaporated milk
- 1 teaspoon vanilla extract

Coconut-Pecan Filling

- ½ cup packed dark brown sugar

- ½ cup light corn syrup
- ¼ cup butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups pecan halves and pieces, lightly toasted
- ¾ cup sweetened flaked coconut

Preparation

Preheat oven 350°F

1. Prepare the refrigerated dough for the crust per package instructions.
2. Prepare the Chocolate Filling:
Microwave the chocolate and ½ cup butter in a microwave-safe bowl on high for 30 seconds and then stir. Repeat this process until the chocolate is melted and smooth. It may take about 1½ minutes.
3. Remove from the microwave and whisk in ¾ cup granulated sugar, 3 tablespoons flour, and ⅛ teaspoon salt.
4. Add 2 eggs, 1 at a time, whisking just until blended after each addition. Whisk in evaporated milk and 1 teaspoon vanilla until blended.
5. Pour chocolate filling into the prepared pie crust. Bake for 30 minutes. (Pie will be partially baked.)
6. Prepare the Coconut-Pecan Filling:
In a medium bowl, whisk together brown sugar, corn syrup, ¼ cup melted butter, 2 eggs, and 1 teaspoon vanilla until blended. Stir in pecans and coconut.
7. Carefully spoon coconut-pecan filling over chocolate filling, starting at the outer edges, and return pie to oven. Bake until the crust is golden and the center is set, 35 to 40 minutes. Cover the edge of the pie crust with foil if necessary to prevent it from browning too much.
8. Cool pie completely on a wire rack, about 3 hours.

Author: Michele @ Flavor Mosaic. Adapted slightly from Southern Living, October 2016.

<http://www.southernliving.com/german-chocolate-pecan-pie>