****RECIPE FAVORITES FROM SWEET TEA AND SECRETS

**Pearl’s Blue-Ribbon Chocolate Pecan Pie**

**Butter Crust:**

1 cup all-purpose flour (refrigerated)

⅛ teaspoon salt

½ cup cold butter

6–8 tablespoons cold water

* The trick is in keeping the dough cold. Combine flour and salt in a bowl.
* Cut in the butter with a pastry blender until mixture becomes pebbly. Stir in enough water with a fork, just until flour is moistened. Don’t overwork the mixture.
* Shape dough into a ball and flatten slightly. Wrap in plastic wrap and refrigerate for at least 30 minutes.
* Roll out the dough on a lightly floured surface into a 12-inch circle. Fold into quarters and place in a pie pan. Unfold, pressing dough firmly against the bottom and sides. Crimp edges.
* Prick the crust with a fork. Butter the bottom of a smaller cake pan and set it inside the pie crust in your pie pan. Heat for 8–10 minutes in a 475-degree oven until lightly browned.

**Pie Filling:**

4 Hershey’s chocolate candy bars (1.55 ounce size)

2 tablespoons margarine

3 large brown eggs

⅓ cup sugar

1 cup corn syrup

1 teaspoon vanilla extract

3 handfuls of pecan halves

1 handful of coconut (optional)

Just a tap of cinnamon and a pinch of nutmeg

* Put your butter crust in your favorite pie dish—Pearl was partial to ceramic pie plates.
* Preheat oven to 350 degrees.
* In a double boiler, melt only 3.5 of the chocolate bars and the 2 tablespoons of margarine. Stir until smooth. Let cool slightly while you eat that leftover half of a chocolate bar.
* Whisk eggs lightly in medium bowl. Add sugar, corn syrup, chocolate mixture, and vanilla; stir until well blended. Mix pecans into chocolate mixture and then combine with the egg mixture.
* Set pie shell on heavy-duty baking sheet and pour in filling. Sprinkle the coconut across the top.
* Bake 50–55 minutes. The crust will be golden and a toothpick should come out clean when inserted into the center.
* Cool pie on wire rack to room temperature before cutting.

Serve with whipped topping and a few shavings from the last bit of the chocolate bar if you haven’t already eaten it. Hugs~