



Easy Chocolate Pecan Pie

Ingredients

2/3 cup margarine, softened
2/3 cup sugar
1 cup light corn syrup
1 teaspoon vanilla
6 ounces chocolate chips (melted)
1 cup pecans
4 eggs (beaten)
1 (8 inch) unbaked pie shell

Directions

1. Preheat oven to 375 F.
2. Slowly mix all ingredients together, as follows, using an electric mixer: softened margarine, sugar, corn syrup, vanilla.
3. Then stir in the melted chocolate, mixing well.
4. Add the beaten eggs, mix well.
5. Stir in the pecans. (Note: if you have some leftover chocolate chips, they can be stirred in if you like, for that extra chocolate punch)
6. Pour into pie shell. You may top with whole pecan halves for a more formal touch if desired.
7. Bake at 375 F 40 to 50 minutes.
8. Cool.

Source: Chocoholic.com (<http://www.chocoholic.com/chocoholic/recipes/recipe.html>)

For more information on the West Coast Chocolate Festival, please visit www.chocolatefestival.ca or email us at info@chocolatefestival.ca.