



THE J.M. SMUCKER Co

Black Bottom Chocolate Pecan Pie

Prep Time Cook Time Serves Difficulty

45 mins 1 hr 25 mins 10 N/A

Ingredients

- **Chocolate Pastry:**
- 1 cup (250 mL) butter, cold
- 1 1/3 cup (325 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1/3 cup (75 mL) Robin Hood Best For Cake & Pastry Flour

Robin Hood® Best for Cake & Pastry Flour

- 2/3 cup (150 mL) cocoa powder
- 3/4 cup (175 mL) icing sugar
- 1/4 tsp (1 mL) salt
- 1/4 cup (50 mL) water
- **Filling:**
- 4 eggs
- 1/2 cup (125 mL) granulated sugar
- 3/4 cup (175 mL) brown sugar
- 1/2 tsp (2 mL) salt
- 2/3 cup (150 mL) corn syrup
- 2/3 cup (150 mL) whipping cream
- 1 tsp (5 mL) vanilla extract
- 1/3 cup (75 mL) milk
- 1/4 cup (50 mL) butter, melted
- 1 1/2 cups (375 mL) pecan halves
- **Topping:**
- 1/2 cup (125 mL) whipping cream
- 4 oz (110 g) chopped semi-sweet chocolate
- 1 tbsp (15 mL) corn syrup

Directions

Step 1:

Preheat the oven to 375°F (190°C).

Step 3:

Combine the butter, flours, cocoa, icing sugar and salt in food processor until crumbly and beginning to clump together. Add the water and combine until the mixture holds together. Press into a 10" x 1 1/4" (25 cm x 3 cm) flan pan with removable bottom. Chill for 30 minutes. Line pastry with foil and pie weights or beans.

Step 4:

Bake in preheated oven for 15 minutes until firm. Remove the foil and continue baking for 10 minutes. Cool completely before filling.

Step 6:

Reduce the oven temperature to 350°F (180°C). Mix the eggs, sugars, salt and syrup in large mixing bowl until combined but not frothy. Stir in remaining filling ingredients and pour into prepared crust.

Step 7:

Bake for 50 to 60 minutes until filling is set. Cool completely.

Step 9:

Cook the cream over medium heat in medium saucepan until bubbly. Remove from heat, stir in the chocolate and let rest for 10 minutes. Add the corn syrup and stir until smooth, and allow to cool. Mixture will be slightly thickened.

Step 11:

Dot the topping over the cooled pie and swirl decoratively. Serve at room temperature or slightly cooled.

Images

