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## CHOCOLATE PECAN PIE

CONVECTION BAKE OR BAKE

This recipe for pecan pie strikes the perfect balance of great flavor and just the right amount of sweetness. Instead of using corn syrup the recipe calls for a more natural sweetener. Good choices are agave syrup, maple syrup, brown rice syrup or honey. I included a few tablespoons of molasses because I was a little short of agave syrup and it was delicious.

It is not a big pie, in fact I bake it in a 9" tart pan with a removable bottom and it's only about  $\frac{3}{4}$ " in depth, perfect for a sliver of something sweet without being overwhelming.

If you don't have time to make the pastry then just make the filling and add to a frozen 9" pie crust.



### Pastry

1  $\frac{1}{2}$  cups unbleached all-purpose flour

Pinch, Kosher salt

1 tbsp granulated sugar

1 stick chilled unsalted butter, cut into small cubes

$\frac{1}{4}$  cup ice cold water

### Filling

$\frac{1}{2}$  cup sugar

$\frac{1}{4}$  stick, unsalted butter at room temperature

1 tbsp all-purpose flour

$\frac{3}{4}$  agave nectar, maple syrup, honey or brown rice syrup

1 tsp vanilla extract

3 large eggs

1 cup pecans, chopped

$\frac{1}{2}$  cup semisweet chocolate chips

### Directions

Organize the oven racks so you can bake on rack position 2, one up from the bottom rack.

Heat the oven in the Convection Bake mode 350°F or Bake mode 375°F.

Beat the sugar and butter in a medium bowl then stir in the flour. Stir in the syrup and vanilla then with the motor running add the eggs, one at a time. Finally add the pecans and chocolate chips.

Carefully pour the filling into the prepared pan and bake for 35 to 40 minutes until set.

WRITE YOUR NOTES: