

Chocolate Pecan Pie

1 9-inch unbaked pie shell
3 ounces bittersweet chocolate
1 ounce unsweetened chocolate
4 tablespoons unsalted butter
4 large eggs

1 cup light corn syrup
 $\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ cups pecans
2 teaspoons vanilla
 $\frac{1}{2}$ teaspoon salt

Set the oven at 450° and bake the pie shell for 5-6 minutes.

Melt together the two chocolates and the butter. Heat the syrup, the sugar and the salt together until the sugar is completely dissolved. Beat this mixture into the melted chocolate.

Beat the eggs until very frothy. Beat the chocolate mixture into the eggs with an electric mixer. Add the vanilla. Stir in the pecans.

Bake for 20 minutes at 425°.

Lower the oven temperature to 375° and bake about 20 minutes longer. Remove the pie from the oven when a knife inserted in the center comes out clean.