

Toasted Coconut-Chocolate Chunk Pecan Pie



Source: Southern Living

Serves 8 people

Ingredients

- 1 pkg. refrigerated pie crusts
- 1/3 cup butter, melted
- 1 cup sugar
- 1 cup light corn syrup
- 4 large eggs, lightly beaten
- 1 tsp. vanilla
- 1/4 tsp. salt
- 1 1/2 cups pecan halves
- 1 cup sweetened flaked coconut, toasted
- 3/4 cup semisweet chocolate chunks or morsels

Directions

1. Unroll 1 piecrust, and place on a lightly floured surface.
2. Lightly brush top of crust with water.
3. Unroll remaining crust and place over bottom crust.
4. Gently roll into a 10 inch circle.
5. Fit into a 9 inch deep-dish pie plate.
6. Fold edges under, and crimp.
7. Stir together butter and the next 5 ingredient in a large bowl; stir well.
8. Stir in pecans and remaining ingredients.
9. Pour filling into piecrust.
10. Bake at 325F for 1 hour 15 minutes or until set, shielding crust after 45 minutes with foil if necessary.
11. Cool completely on a wire rack.