



Kentucky Derby Pie

Description

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I love pecan pie and chocolate and when you mix the two together you get this Kentucky Derby Pie. My friend Anne shared this pie with me. It's delicious, looks pretty and makes a great Thanksgiving dessert. If your in the mood to take your pecan pie to the next level give this one a try.

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I came across this Derby Pie recipe years ago in the newspaper. It has since become a staple on our Thanksgiving table. If you love pecan pie and chocolate this recipe is a must try! It's very simple too, especially if you use a frozen pie crust, I always do. Add a scoop of vanilla ice cream and gobble, gobble!! Anne

Kentucky Derby Pie

Author: Anne Putnam

Ingredients

- 1 frozen pie crust
- 3 slightly beaten eggs
- 3/4 C light corn syrup
- 3 TBSP sugar
- 3 TBSP brown sugar
- 3 TBSP butter
- 1 tsp vanilla
- 1/8 tsp salt
- 1/2 C finely chopped pecans
- 1 6oz package chocolate chips
- 1 1/2 C pecans, halved

Instructions

1. For filling: In a large mixing bowl combine eggs, corn syrup, both sugars, butter, vanilla and salt; mix well. Stir in chopped pecans.
2. Pat chocolate chips on the bottom of the frozen pie shell, pour filling on top of chocolate chips.
3. Arrange pecan halves on top.
4. Bake at 350 degrees for about 1 hour.
5. Knife inserted should come out clean.

Linking to: [Treasure Box Tuesday](#)

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