

## MEXICAN CHOCOLATE PECAN PIE

(note that the directions are for 1 9" pie, however, I made multiple small pies instead as it used the same amount of ingredients)

### INGREDIENTS

For the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

2 cups pecan halves, toasted

3 large eggs

3/4 cup light corn syrup

3 tablespoons sugar

4 tablespoons firmly packed dark brown sugar

3 tablespoons unsalted butter, melted and cooled

pinch of salt

1 teaspoon cinnamon

1/2 teaspoon chili powder

1 teaspoon vanilla

1 cup semisweet chocolate chips

### DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball and then flattened to a disk. Wrap and chill for 2 hours.

Lightly dust a work surface with flour. Roll the dough into a 12" round. Transfer to a pie dish and with your fingertips press it in place. Fold over any overhang or trim if necessary. Crimp the edges as desired as you go. Wrap the pie crust in plastic wrap and freeze for two hours.

Preheat the oven to 325F. Chop 3/4 cup of the toasted pecans and set aside.

In the work bowl of your stand mixer, whisk the eggs until combined. Add the corn syrup, sugars, butter, salt, vanilla, and spices. Whisk again until combined. Stir in the chopped pecans.

Spread the chocolate chips evenly over the frozen pie shell. Slowly pour the filling into the pie. Arrange the remaining 1 1/4 cups pecan halves over the top of the filling.

Bake in the center of the preheated oven for 30 minutes. Carefully cover the edges of the pie with aluminum foil and continue to bake for another 30 minutes. Test the pie with knife in the center. If it comes out clean the pie is done. If it has clumps, bake for another 5 minutes.

Cool the pie on a wire rack and serve warm.