

Chocolate Pecan Pie

Submitted by: Cate Auerbach, Duke senior who will join the Undergraduate Admissions office as an admissions intern in January

Ingredients:

1 refrigerated pie crust
1 cup light corn syrup
1/2 cup sugar
1/4 cup butter, melted
1 teaspoon vanilla
3 eggs
1 6 oz. package (1 cup) semisweet chocolate chips
1 1/2 cups pecan halves
1 cup whipping cream

Instructions:

Heat oven to 325 degrees. Prepare pie crust as directed on package of a one-crust filled pie using a 9-inch pie pan.

In a large bowl, combine corn syrup, sugar, butter, vanilla and eggs; beat well. Stir in chocolate chips and pecans. Spread evenly in crust-lined pan.

Bake at 325 degrees for 55 to 65 minutes or until deep golden brown and filling is set. When completely cool, store in refrigerator. Serve with freshly whipped cream.