



*Deep, rich chocolate blends with this southern-style classic.*

## German Chocolate Pecan Pie

Makes 4 pies

### Ingredients:

1 lb. sweet dark (German) chocolate  
8 oz. butter OR margarine  
1 lb. 12 oz. fresh OR thawed frozen whole eggs  
6-1/2 oz. sugar  
2 oz. all-purpose flour  
2 tsp. salt  
32 fl. oz. Karo® Light OR Dark Corn Syrup  
1-1/2 Tbsp. Durkee® Pure Vanilla Extract  
4 (9-inch) unbaked deep dish pie crusts  
9 oz. flaked coconut, toasted  
12 oz. chopped pecans  
Toasted coconut, optional

### Directions:

Melt chocolate and butter in heavy saucepan over low heat. Beat eggs, sugar, flour and salt until creamy with mixer using flat paddle on low speed. Blend in corn syrup, chocolate mixture and vanilla. Portion filling into pie crusts.

Combine coconut and pecans; sprinkle over filling.

Bake at 350°F for 30 to 35 minutes or until set. Center of pie should spring back when lightly tapped. Cool on wire rack before serving. Garnish with toasted coconut, if desired.