

# DESSERTS

## ALAGA CHOCOLATE PECAN PIE

*Debbie Massey*

**2/3 c. ALAGA Cane Syrup**

**1/2 c. butter or margarine(1 stick)**

**4 eggs**

**1 tsp. vanilla**

**1 9-inch unbaked pie shell**

**1/2 c. sugar**

**dash salt**

**1/4 c. flour**

**1 (6-oz.) pkg. chocolate chips**

**1 c. pecans**

In a small saucepan, combine the ALAGA Cane Syrup, sugar and salt over medium heat until sugar is melted and mixture comes to a boil. Remove from heat. Stir in butter until melted. Set aside to cool slightly. In a large bowl, combine the eggs, flour and vanilla, mixing with a wire whisk until smooth. Add the warm syrup mixture in the bowl in a slow, steady stream, constantly beating the contents of the bowl as you pour. Spread the chocolate chips in the bottom of the unbaked pie shell, then cover with pecans. Pour the filling mixture evenly over the top. Bake at 325 degrees for 1 hour and 20 minutes or until the filling is set. Cool on a wire rack.