



CHERRY CHOCOLATE PECAN PIE

A traditional Southern pie get a burst in taste from candied cherries and chocolate chips.

Ingredients:

4oz. cup **Candied Red Cherries** (halved or chopped)

6oz. Chocolate Chips

1 cup pecans

3 eggs beaten

1 tablespoon margarine or butter melted

1 cup sugar

1 teaspoon vanilla

1 cup corn syrup

9 inch unbaked pie crust deep dish

Directions:

Preheat oven to 350 degrees F.

Mix the eggs, margarine, sugar, vanilla, and corn syrup. Add in the candied red cherries, chocolate chips and pecans.

Pour mixture into pie crust.

Bake for 50-60 minutes or until set. Let pie cool for 2 hours or more.

Tips: lightly cover the pie with foil to prevent over browning. Pie should be firm and not jiggle in the middle.

