

## WHEN YOU TURNED LEFT AND LEFT, YOU LEFT A POTHOLE IN MY HEART PIE

Serves 8 unless you're a pig – then it serves 6

You could call this chocolate pecan pie, but the filling is so dark and chunky that it looks like tar and resembles that mixture that they put into potholes. I developed this recipe myself and it's a big family favorite.

5 Tablespoons unsalted butter  
¾ cup (5 ozs.) packed light brown sugar  
¼ cup **each** honey and dark molasses  
½ teaspoon instant coffee  
2 teaspoons pure vanilla extract  
2¼ cups (about 8½ ozs.) coarsely chopped pecans  
2 large eggs, lightly beaten  
½ cup (1¾ ozs.) unsweetened cocoa, the darker the better  
½ teaspoon kosher salt  
9" pre-baked pie shell

- 1) Put butter, brown sugar, honey and molasses in a medium saucepan. Bring to a boil, stirring constantly. When it gets foamy, turn the heat down slightly and boil for 3 minutes. Whisk in the instant coffee and vanilla extract. Set batter aside and allow to cool for about 30 minutes (but not longer, or it will get too thick to stir in the pecans).
- 2) Set an oven rack at the upper middle level and turn the oven on to 350 degrees. While the batter is cooling, spread the pecan pieces in a single layer on a big pan and bake on the upper middle rack at 350 degrees for 8 to 12 minutes, until slightly deeper in color and fragrant. Remove from heat and transfer to a medium bowl so that they cool faster. Leave the oven on.
- 3) Whisk the eggs into the cooled batter, along with the cocoa and salt, until thoroughly blended. Fold in the pecans.
- 4) Pour batter into prepared pie shell and bake on the upper middle oven rack at 350 degrees for 45 to 55 minutes, until surface has puffed a little and isn't very sticky to the touch. Remove from oven and allow to cool on a wire rack for at least half an hour before cutting (it'll still be warm, no worries). Pie will sink slightly as it cools. Slice and serve.

### STORAGE

Pie is best served the day it's made, but will keep at room temperature for several days if tightly wrapped. Serve at room temperature or slightly warmed with homemade whipped cream, which is dead-easy to make and a bazillion times better than the fake stuff. So this is enough whipped cream for several slices:

1 cup (8 ozs.) heavy or whipping cream  
½ teaspoon pure vanilla extract  
2 to 3 Tablespoons sugar (depends how sweet you like your whipped cream)

Pour the cream and vanilla extract into a large mixing bowl. Beat the cream on highest speed until it's roughly doubled in volume. Keep beating and fairly quickly, add the sugar, one Tablespoon at a time. Stop beating when the cream holds soft peaks, which will just be a minute or two. That's it. Prepare for raves.