

Pecan Fudge Pie

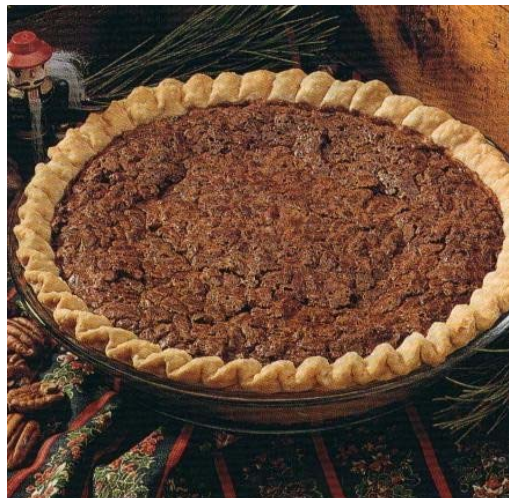
A chocolate lovers version of a Pecan Pie.

1-1/4 cups light corn syrup
1/2 cup sugar
1/3 cup baking cocoa
1/3 cup all-purpose flour
1/4 tsp. salt
3 eggs
3 Tb. butter, softened
1-1/2 tsp. vanilla

1 cup chopped pecans

1 unbaked pastry shell (9 inches)

Whipped cream, optional



In a large mixing bowl, beat the first eight ingredients until smooth.

Stir in nuts.

Pour into unbaked pastry shell.

Bake at 350 degrees for 55 to 60 minutes or until set.

It is easy to over-bake this pie.

Watch the time closely and do not let pie bake longer then the 60 minutes.

Cool completely.

Garnish with whipped cream if desired.

Yield: 6 to 8 servings.