



# Noreen's Kitchen

## Tarheel Pie

### Ingredients

Pastry for a 9-inch, single-crust pie	1 cup packed light or dark brown sugar
1/2 cup butter	1 cup (2 ounces) chopped pecans
1 cup semisweet chocolate chips	2 eggs, beaten well
1/4 cup all-purpose flour	1 teaspoon vanilla paste or extract.
1/4 cup corn meal	

### Step by Step Instructions

Preheat oven to 350 degrees.

Line a 9 inch, deep dish pie plate with a single pie crust. Flute edges as desired for a decorative edge. Refrigerate until ready to fill.

Melt butter and place in a bowl with chocolate chips. Stir well until all the chocolate is melted. Set aside.

Combine flour, corn meal and brown sugar together in a separate bowl. Stir well to combine, being sure that the sugar is well incorporated and there are no large chunks.

Whisk eggs and vanilla into chocolate mixture until well combined.

Combine chocolate mixture with flour and sugar mixture, stirring well to combine. Be sure there are not unincorporated pockets of dry ingredients.

Add pecans to the mixture and fold in.

Pour filling into prepared pie shell.

Bake for 30 to 40 minutes or until the top of the pie looks dry and brownie like.

Remove from oven and place on a rack to cool completely before serving.

This pie is very rich and delicious. Sweetened whipped cream is recommended as an accompaniment.

The texture of this pie is like a very fudgy, almost undercooked brownie underneath a crackly chocolate crust.

**Enjoy!**