

Bittersweet Chocolate Pecan Pie

Four & Twenty Blackbirds

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All-Butter Crust for a 9-inch single-crust pie (*see below*)

1½ cups chopped pecans

¼ cup heavy cream

4 ounces bittersweet chocolate (we use 70%), chopped into ¼- inch pieces

¾ cup packed brown sugar

¼ teaspoon ground ginger

½ teaspoon kosher salt

5 tablespoons unsalted butter, melted

1 cup dark corn syrup

1 teaspoon vanilla extract

2 teaspoons cider vinegar

4 large eggs

Position a rack in the center of the oven and preheat the oven to 350°F. Spread the pecans on a rimmed baking sheet and toast in the oven for 10 to 12 minutes, stirring occasionally. Set aside to cool. Reduce the oven temperature to 325°F.

To make the ganache layer, bring the heavy cream just to a boil over medium heat in a heavy-bottomed saucepan. Remove from the heat and pour in the chocolate pieces. Swirl the cream around to distribute and cover the chocolate; let sit for 5 minutes. Whisk gently until smooth. Scrape the ganache into the cooled pie shell and spread evenly over the bottom. Place the shell in the freezer to set the ganache while making the filling.

In a large bowl, whisk together the brown sugar, ginger, salt, and melted butter. Add the corn syrup, vanilla, and cider vinegar and whisk to combine. Add the eggs one at a time, blending well after each addition. Stir in the cooled pecans.

Place the ganache-coated pie shell on a rimmed baking sheet and pour in the filling. Bake

on the middle rack of the oven for about 55 minutes, rotating 180 degrees when the edges start to set, 30 to 35 minutes through baking. The pie is finished when the edges are set and puffed slightly and the center is slightly firm to the touch but still has some give (like gelatin). Allow to cool completely on a wire rack, 2 to 3 hours. Serve slightly warm or at room temperature.

The pie will keep refrigerated for 3 days or at room temperature for 2 days.

Four & Twenty Blackbirds All-Butter Crust

Single-Crust Pie

Makes dough for one single-crust 9- to 10-inch pie or tart

1 1/4 cups unbleached all-purpose flour
1/2 teaspoon kosher salt
1 1/2 teaspoons granulated sugar
1/4 pound (1 stick) cold unsalted butter, cut into 1/2-inch pieces
1/2 cup cold water
2 Tablespoons cider vinegar
1/2 cup ice

Stir the flour, salt, and sugar together in a large bowl. Add the butter pieces and coat with the flour mixture using a bench scraper or spatula. With a pastry blender, cut the butter into the flour mixture, working quickly until mostly pea-size pieces of butter remain (a few larger pieces are okay; be careful not to overblend).

Combine the water, cider vinegar, and ice in a large measuring cup or bowl. Sprinkle 2 tablespoons of the ice water mixture over the flour mixture, and mix and cut it in with a bench scraper or spatula until it is fully incorporated. Add more of the ice water mixture, 1 to 2 tablespoons at a time, using the bench scraper or your hands (or both) to mix until the dough comes together in a ball, with some dry bits remaining.

Squeeze and pinch with your fingertips to bring all the dough together, sprinkling dry bits with more small drops of the ice water mixture, if necessary, to combine.

Shape the dough into a flat disc, wrap in plastic, and refrigerate for at least 1 hour, preferably overnight, to give the crust time to mellow.

Wrapped tightly, the dough can be refrigerated for 3 days or frozen for 1 month.