

Ideal[®] Chocolate Pecan Pie — Servings: 8

Ingredients

3 eggs
1 c light corn syrup
2/3 c Ideal[®] No Calorie Sweetener
1/3 c (2/3 stick) light unsalted butter, melted
1 c pecans, whole
½ c milk or dark chocolate chips
1 (9") pie shell



Directions

1. Preheat oven to 350° F/175° C
2. In a med mixing bowl beat eggs, stir in corn syrup, Ideal[®], and butter, mix well; stir in pecans and chocolate pieces
3. Cover edges of pie shell with foil to help prevent burning; place pie on oven rack and pour filling into it
4. Bake in preheated oven for 25 min; remove foil from crust and continue baking for an additional 25 min or until knife inserted in center comes out clean; chill before serving

Tips: Serve with vanilla bean ice cream and whipped topping made with Ideal[®]

Per Serving: 520 Calories; 6 g Protein; 29 g Total Fat; 64 g Carbohydrates; 2 g Fiber; 20 g Sugar; 170 mg Sodium; 90 mg Cholesterol