



Chocolate Pecan Pie

2 9" pie crust
4 cups pecan pieces 1 1/3 cups chocolate chips
8 eggs 1 cup Karo syrup
1 cup sugar 1/2 tbl vanilla
1 cup brown sugar pinch of salt

Mix pecans and chips together and divide between pie shells.
Combine remaining ingredients and pour into shells.
Bake 325 degrees for 50 minutes. Cool.

Chocolate Truffles

5 cup chocolate chips
2 1/2 cup heavy cream
3 oz cold butter

Melt chocolate and cream together until smooth over double boiler. Add butter and stir till smooth. pour into shallow 1/2 pan and cool overnight
Portion at 3/4 oz per truffle. Roll in cocoa, nuts.

Sweet Potato Pecan Pie

2 9" pie shells
2 cups cooked sweet potatoes (baked 325 degrees approx 1 hr, till soft)
1 1/2 cup Sugar
2oz melted butter 1/4 tsp ground cinnamon
2 eggs 1/4 tsp ground ginger
1 tsp vanilla 1/2 cup milk

Mix together completely and divide into pie shells.

4 eggs
1 1/2 cup pecans pieces
1/2 cup sugar
1/2 cup packed brown sugar
1/4 cup Karo syrup

Mix together and pour over both pies.
Bake 325 degrees for 45 minutes or until center is set. Cool.