

# Bourbon Pecan Pie Chocolate Recipe

Bourbon pecan pie chocolate is a dessert that hits deep bold buttery and unforgettable. It reminds me of fall weekends in Brooklyn when I mixed bourbon into my abuela's pecan pie base sneaking bittersweet chocolate chips in while the crust chilled.

That smoky vanilla warmth combined with rich cocoa always filled our tiny kitchen with magic. No culinary school needed just hands heart and a good bottle of bourbon. I have been making it ever since and every slice tells a story of family flavor and carrying tradition forward one delicious step at a time.

Table of Contents

## Table of Contents

- [Where Tradition Meets a Bold Twist](#)
- [Why This Pie Deserves a Spot at Every Table](#)
- [Every Great Pie Starts with a Flaky Foundation](#)
- [Structure Meets Flavor](#)
- [Deep Layered Sweetness with Every Bite](#)
- [Chocolate That Melts into the Magic](#)
- [How to Bake for That Ideal Gooey Center](#)
- [Cool for Flavor Not Just Structure](#)
- [Warm or Cold There is No Wrong Answer](#)
- [The Pie That Stands Up to Any Occasion](#)
- [Keeping the Flavor Fresh for Days](#)
- [Freezing and Thawing Tips](#)
- [Reheating for the Best Texture](#)
- [Why Bourbon Pecan Pie Chocolate Is a Must-Have](#)
- [Frequently Asked Questions About Bourbon Pecan Pie Chocolate](#)
- [Why do people like pecan pie?](#)
- [How long is bourbon pecan pie good for?](#)
- [What is another name for chocolate pecan pie?](#)
- [What is a bourbon pie?](#)

## A Soulful Take on Bourbon Pecan Pie Chocolate

### Where Tradition Meets a Bold Twist

I still remember the first time I stirred bourbon into a classic pecan pie filling. It was late November and my abuela's kitchen in the Bronx smelled like roasted nuts and cinnamon. But I wanted to make it my own something deeper something with attitude. That is how bourbon pecan pie chocolate came to life.

I folded bittersweet chocolate chips into the warm mix of toasted pecans dark brown sugar and vanilla soaked bourbon. The result is a pie that is gooey rich and downright unforgettable. It is my kind of dessert bold nostalgic and just rebellious enough to break the rules.

If you have ever tried my pecan dump cake you know I like my sweets with soul. This one is no different. The chocolate melts into little pockets of fudge while the bourbon keeps the sweetness grounded.

Each bite delivers layers of toasted crunch silk smooth custard and those buttery chocolate ribbons. I have brought this pie to pop ups taught it in classes and served it at backyard dinners and it always disappears first.

## Why This Pie Deserves a Spot at Every Table

What sets Bourbon pecan pie chocolate apart is the balance. You get richness from the chocolate depth from the bourbon and that nostalgic pecan pie texture everyone loves. The crust adds a flaky tender contrast that ties everything together.

Whether it is a holiday gathering or a random Tuesday craving this pie shows up with presence. And the best part it looks fancy but is approachable even if it is your first pie. Just like my [crepe cake tiramisu](#) it proves baking can be both impressive and doable.

## Bourbon Pecan Pie Chocolate Recipe

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 hour 25 minutes](#)
- Yield: [1 9-inch pie 1x](#)
- Diet: [Vegetarian](#)

[Print Recipe](#)

[Pin Recipe](#)

## Description

This bourbon pecan pie chocolate blends rich pecans, deep dark chocolate, and smooth bourbon in a flaky homemade crust. The perfect mix of elegance and comfort in every bite.

---

## Ingredients

Copy to clipboard

Scale [1x](#) [2x](#) [3x](#)

### Crust:

- ☐ 1 1/4 cups all-purpose flour
- ☐ 2 teaspoons sugar
- ☐ 1/4 teaspoon kosher salt
- ☐ 1 stick (4 ounces) cold unsalted butter, cut into pieces
- ☐ 1/4 cup ice water

### Filling:

- ☐ 2 cups pecans (about 7 ounces)
  - ☐ 3 large eggs
  - ☐ 3/4 cup dark brown sugar
  - ☐ 2/3 cup light corn syrup
  - ☐ 1 teaspoon pure vanilla extract
  - ☐ 2 tablespoons unsalted butter, melted
  - ☐ 3 tablespoons bourbon
  - ☐ 1/2 teaspoon kosher salt
  - ☐ 3/4 cup semisweet or bittersweet chocolate chips
  - ☐ Ingredients for Bourbon Pecan Pie Chocolate including pecans, chocolate, flour, eggs, and butter
  - ☐ Cook Mode Prevent your screen from going dark
- 

## Instructions

1. Pulse flour, sugar, and salt in a food processor.
  2. Add butter and pulse until mixture resembles coarse meal.
- Pie dough for Bourbon Pecan Pie Chocolate mixing in a food processor
3. Stir in ice water until dough forms. Shape into disk and chill 30 minutes.

4. Roll dough into 12-inch round on floured surface.

Pie crust dough rolled out on a marble surface with rolling pin

5. Fit into 9-inch pie plate, trim and crimp edges. Chill until firm.

6. Toast pecans at 375°F for 8 minutes, chop coarsely.

7. Whisk eggs, brown sugar, corn syrup, vanilla, melted butter, bourbon, and salt in large bowl.

8. Stir in chopped pecans and chocolate chips.

9. Pour filling into chilled crust. Bake at 375°F on lower rack for 55 minutes.

10. Cool at least 2 hours before slicing and serving.

## Notes

To Store: Refrigerate covered up to 5 days.

To Freeze: Wrap slices tightly and freeze up to 2 months.

To Reheat: Use oven at 300°F for 8–10 minutes for best texture.

- Prep Time: 30 minutes
- Cook Time: 55 minutes
- Category: Dessert
- Method: Bake
- Cuisine: American

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 450
- **Sugar:** 28g
- **Sodium:** 220mg
- **Fat:** 27g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 15g
- **Trans Fat:** 0g
- **Carbohydrates:** 47g
- **Fiber:** 3g
- **Protein:** 6g
- **Cholesterol:** 85mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

# Crafting the Perfect Bourbon Pecan Pie Chocolate Crust

## Every Great Pie Starts with a Flaky Foundation

When I make bourbon pecan pie chocolate, I give the crust the same love as the filling. This crust is where it all begins. It needs to be sturdy enough to hold the rich gooey center but delicate enough to melt as you bite into it. My go-to method starts in a food processor with flour, sugar, kosher salt, and cold butter pulsed until the mix looks like coarse sand. Then I add just enough ice water to help it come together.

What makes this crust special for bourbon pecan pie chocolate is balance. It is slightly sweet, which enhances the dark chocolate and bourbon flavors later. I gently knead the dough two to three times on a floured surface, form it into a disk, and chill it for at least thirty minutes. That rest makes a difference by helping the dough relax and making the crust flakier.

## Structure Meets Flavor

Once chilled, I roll the dough out into a twelve inch circle, ease it into my glass pie plate, and shape the edges with a classic crimp. This is not just pretty, it helps keep the filling from spilling out during baking. After fitting it into the dish, I refrigerate it again so it stays firm while baking.

This step is crucial when working with a moist filling like bourbon pecan pie chocolate. The buttery crust holds up under the weight, giving a toasty contrast that elevates the dessert. Like the flaky base in my [Limoncello Tiramisu Recipe](#), this crust delivers structure without sacrificing soul.

# Building the Bourbon Pecan Pie Chocolate Filling

## Deep Layered Sweetness with Every Bite

Making the filling for bourbon pecan pie chocolate is where things get rich, sticky, and soulful. Start by toasting your pecans. Just eight minutes in the oven brings out their oils and adds depth you cannot fake. Coarsely chop them to give your pie texture that contrasts with the silky filling.

Next whisk your base: eggs, dark brown sugar, corn syrup, vanilla, melted butter, and a dash of kosher salt, then add bourbon. Do not skimp. This is not just a boozy note, it is the flavor bridge between the nuttiness of the pecans and the richness of the chocolate. I use three tablespoons of good bourbon, just enough to add warmth without overpowering.

This filling is inspired by the deep flavor layering I strive for in all my desserts. It is like what I love in [Chocolate Brownie Tiramisu](#): bittersweet, balanced, and a little surprising. Once combined, fold in the chopped pecans and chocolate chips. I prefer bittersweet chips, but you can use semi sweet if you want something smoother.

## Chocolate That Melts into the Magic

What sets bourbon pecan pie chocolate apart from traditional pecan pie is how the chocolate chips soften and melt slightly into the custard. They do not fully disappear but create hidden bites of pure

cocoa bliss. The bourbon does more than enhance it, it deepens it. It grounds the sweetness and keeps every bite from feeling too heavy.

The filling is thick and rich, almost glossy. When you pour it into the crust, you know this pie means business. And once baked, that smell is unstoppable.

## **Baking the Bourbon Pecan Pie Chocolate to Perfection**

### **How to Bake for That Ideal Gooey Center**

Once your crust is chilled and your filling mixed, it is time to bake the bourbon pecan pie chocolate. Preheat your oven to 375 degrees Fahrenheit and place a rack on the lowest level. This helps keep the bottom crust crisp while allowing heat to evenly cook the thick, luscious filling. Pour the bourbon infused chocolate studded mixture into the prepared pie shell and smooth the top. It should look glossy and speckled with chunks of chocolate and pecan.

Place the pie on a rimmed baking sheet to catch any bubbling spills during baking. About halfway through baking, check the edges of the crust. If they are browning too quickly, tent them gently with foil to protect that delicate flake. The full bake time is about fifty five minutes. You will know the bourbon pecan pie chocolate is ready when the center is puffed and just set but still has a gentle jiggle. That is what gives it the perfect texture when cooled.

### **Cool for Flavor Not Just Structure**

Resist cutting right in. The filling continues to set as it cools. Give it at least two hours at room temperature or speed things up slightly in the fridge if you are short on time. As it sets the flavors of bourbon toasted pecans and dark chocolate deepen and become more pronounced.

The aroma alone will make your kitchen feel like a Southern bakery. It reminds me of my [Matcha Tiramisu](#) dessert complex but comforting. Once cooled this bourbon pecan pie chocolate slices cleanly and looks as stunning as it tastes.

Unbaked Bourbon Pecan Pie Chocolate filled with pecans and chocolate

## **Serving Bourbon Pecan Pie Chocolate Right**

### **Warm or Cold There is No Wrong Answer**

The first time I served bourbon pecan pie chocolate it was still slightly warm. That moment changed everything. The chocolate was gooey the bourbon fragrance was stronger and every bite just melted. But guess what? This pie is just as incredible cold. The custard firms up the flavors settle and it turns into a dense fudgy slice of heaven.

If you are reheating use the oven for a few minutes never the microwave. Microwaving can ruin the texture of both the chocolate and the crust. I recommend slicing plating and warming it at three hundred degrees Fahrenheit for about eight minutes. You will get the best of both worlds with a crisp crust and a soft center.

Add a scoop of vanilla bean ice cream or a dollop of whipped cream if you want to take it further. And for those who really want to lean into the vibe drizzle with a spoonful of bourbon caramel

sauce. That hit of extra flavor makes this bourbon pecan pie chocolate feel like a full blown dessert event.

## The Pie That Stands Up to Any Occasion

This pie does not just show up it makes a statement. Whether it is Thanksgiving Friendsgiving or a random Tuesday bourbon pecan pie chocolate commands attention. It is the kind of dessert that disappears before anything else even when surrounded by cakes and cheesecakes. My [Strawberry Tiramisu Recipe](#) is a showstopper but this pie has soul edge and comfort all in one forkful. Serve it proud it is meant to impress.

## Storing and Reheating Bourbon Pecan Pie Chocolate

### Keeping the Flavor Fresh for Days

Once your bourbon pecan pie chocolate cools, the enjoyment is far from over. Wrapped tightly in plastic wrap or stored in an airtight container, this pie will stay soft and delicious for up to five days in the fridge. Over time, the chocolate melts deeper into the custard, blending beautifully with the smooth bourbon notes. The crust remains crisp without getting soggy, which is no small feat for such a moist filling.

This makes leftovers just as exciting as the first slice. It is perfect for busy weeks or when you want to prep ahead for a dinner party. The way the flavors mature over time reminds me of my [Black Sesame Rice Krispies](#), which also taste better after sitting a bit. The richness and balance become even more pronounced, making every bite memorable days later.

### Freezing and Thawing Tips

If you want to keep bourbon pecan pie chocolate for longer, freezing is a great option. Wrap individual slices in foil and place them in a zip-top freezer bag. Stored this way, the pie will keep for up to two months.

When you're ready to enjoy it, thaw the slices overnight in the fridge. You can warm them slightly in the oven before serving to bring back that just-baked softness. This method preserves the luscious custard texture and flaky crust perfectly. It is a reliable way to have this dessert ready whenever you want it.

## Serving Bourbon Pecan Pie Chocolate Right

### Reheating for the Best Texture

When it comes to reheating, the oven is key. Preheat your oven to 300 degrees Fahrenheit and warm the pie slices for eight to ten minutes. This restores the fresh-baked aroma and keeps the crust crisp while the filling softens perfectly.

Avoid the microwave because it can make the crust soggy and the chocolate grainy, ruining the texture you worked so hard to build. Reheating in the oven delivers the best of both worlds: a warm, gooey center paired with a golden, flaky crust.

### Why Bourbon Pecan Pie Chocolate Is a Must-Have

This pie is more than a holiday treat; it deserves a spot on your regular rotation. The rich chocolate, toasted pecans, and bourbon blend into a dessert that feels both comforting and sophisticated.

Serving a slice of Bourbon Pecan Pie Chocolate with the whole pie in background

The filling is gooey but balanced, the crust flaky but sturdy. Like my [Angel Food Shortcakes](#), it plays with lightness and depth in every bite. Perfect for any occasion, bourbon pecan pie chocolate can turn an ordinary dinner into a special event. Whether you serve it warm with ice cream or cold and fudgy, it's a dessert that always impresses and never disappoints.

## Conclusion

Bourbon pecan pie chocolate is more than a twist on a classic it is a whole new experience. It merges Southern tradition with bold flavor balancing sweetness richness and that signature bourbon warmth in every bite. From the flaky homemade crust to the silky nutty filling loaded with bittersweet chocolate this pie delivers on texture and taste.

What makes bourbon pecan pie chocolate unforgettable is its heart. Every layer tells a story a nod to family flavor and baking that means something. It is not fussy but full of intention. It is the pie that makes guests close their eyes after a bite and ask for it again every time.

Whether baking it for a holiday spread a pop up dinner or just because you want something soulful and sweet this pie stands out. It is a dessert with purpose complex yet comforting. From my kitchen to yours, I hope this bourbon pecan pie chocolate brings as much joy to your table as it has to mine.

Now grab that bourbon melt some chocolate and make this recipe part of your story.

For more recipes, Please follow me on [Pinterest](#).

## Frequently Asked Questions About Bourbon Pecan Pie Chocolate

### Why do people like pecan pie?

People love pecan pie for its perfect balance of textures and rich nutty sweetness. The sticky sugary filling pairs beautifully with the crunch of roasted pecans and a buttery flaky crust. When you upgrade it to bourbon pecan pie chocolate everything changes. The warm depth of bourbon and pockets of melted chocolate lift every bite. It stops being just a holiday classic and becomes a year round indulgence. This version hits all the notes sweet rich toasty and indulgently bold. That is why pecan pie especially bourbon pecan pie chocolate never goes out of style.

### How long is bourbon pecan pie good for?

Bourbon pecan pie chocolate keeps well for up to five days in the fridge if covered tightly. The bourbon acts like a natural preservative deepening flavor while the chocolate keeps the filling moist. For longer storage freeze slices wrapped in foil for up to two months. When reheating always use the oven never the microwave to keep the pie's texture. Whether on day one or day five



this pie holds its integrity beautifully. That is one reason I keep bourbon pecan pie chocolate in regular rotation year round.

## **What is another name for chocolate pecan pie?**

Chocolate pecan pie is sometimes called Derby Pie though that name is trademarked. What sets bourbon pecan pie chocolate apart is its bolder deeper flavor profile with adult warmth. Some call it Southern chocolate pie or bourbon chocolate nut pie but I keep it simple. Bourbon pecan pie chocolate says exactly what it is a mashup of elegance nostalgia and comfort baked to impress.

## **What is a bourbon pie?**

A bourbon pie is any pie using bourbon as a key flavor often in custard or nut fillings. For bourbon pecan pie chocolate the bourbon complements toasted pecans and brings out the richness of dark chocolate. It creates a sophisticated bite that lingers boozy nutty and slightly caramelized. Think of it as a flavor enhancer and mood setter. The result is a dessert with soul structure and serious flavor no standard pie can match.

---

Generated by Aaron Recipes