

North Carolina Tar Heel Pie

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Smoker Temperature: 350°F

Smoker Type: Pellet smoker or indirect heat

Crust: Frozen pie crust

Ingredients

4 tbsp butter
1 cup semi-sweet chocolate chips
1 tbsp unsweetened cocoa powder
1 tsp espresso powder
¼ cup oil
2 eggs, beaten
¾ cup brown sugar
1 tbsp vanilla extract
¼ cup all-purpose flour
½ cup chopped pecans
½ cup coconut (optional)
1 frozen pie crust

Instructions

1. Melt butter.
2. Add chocolate chips and melt.
3. Stir in cocoa and espresso powder.
4. Add oil, remove from heat.
5. Mix eggs, sugar, vanilla.
6. Stir in chocolate mixture.
7. Add flour, pecans, coconut.
8. Pour into frozen crust.
9. Smoke at 350°F.

Cook Time: 30–40 minutes

Doneness: Set edges, gooey center

Cooling: Cool 1 hour, refrigerate before slicing