

Fudge Nut Pie Recipe

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It is not mentioned in the ingredient list, but this pie needs a vanilla ice cream of above average quality to optimize with addictive quality of this dessert. This is most enjoyable during the holiday season.

Ingredients:

- 1 unbaked pie crust
- 2 ounces unsweetened chocolate
- 1/4 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup milk
- 1/4 cup corn syrup
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 3 eggs
- 1 cup chopped walnuts

Directions

1. Roll out pie crust to fit the pie pan. Pre-heat oven to 350 degrees
2. In saucepan over low-medium heat melt together the butter and chocolate until it just becomes melted. Remove from heat.
3. Mix together the sugar, brown sugar, milk, corn syrup, eggs, vanilla, and salt.
4. Whisk the sugar and eggs mixture into the chocolate and butter slurry.
5. Add the chopped walnuts to the liquid concoction, and pour it into the prepared pie crust.
6. Bake for 45 to 55 minutes until the filling is puffed.
7. Cool the pie. Serve with vanilla ice cream.
8. Enjoy.

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