Chocolate Fudge Pie

Prep Time: 5 minutes Cook Time: 25 minutes Difficulty: Easy Servings: 8-10

Ingredients:

1 stick (4 oz.) Unsalted Butter, room temperature

2 Large Eggs

1 cup Granulated Sugar

1 teaspoon Vanilla

1 teaspoon Salt

1/4 cup Cocoa Powder

1/4 cup All Purpose Flour

½ cup Pecans, chopped (optional)

1 pie crust

In a large mixing bowl, cream together softened butter, sugar and eggs. Add vanilla, salt, cocoa and flour. Mix well to combine. Add chopped pecans and stir well. Place pie crust in pie plate, crimping edges of crust around rim of pie plate. Pour in pie batter. Place pie in a 350 F oven. Bake for 20-25 minutes, or until center of pie is set and inserted knife comes clean. Allow pie to cool before serving.

