

# Chocolate Hazelnut Pie

Adapted from [www.RoadFood.com](http://www.RoadFood.com)  
[www.DashRecipes.com](http://www.DashRecipes.com)

## Servings: 6

8 ounces semi-sweet chocolate chips,  
divided  
1 cup hazelnuts, skinned and toasted  
1/4 cup all-purpose flour  
3/4 cup sugar  
1/4 cup hot water  
4 eggs  
10 tablespoons butter, divided  
4 teaspoons vanilla extract, divided  
3/4 teaspoon ground cinnamon,  
divided  
1 cup whipping cream  
2 tablespoons confectioner's sugar

## Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

In a food processor, combine half of the chocolate with the hazelnuts and flour and gingerly mix until the nuts are coarsely chopped. Place this mixture into a bowl and set aside.

Add the remaining chocolate and the sugar to the food processor. Mix until fine. Add the hot water, then the eggs, nine tablespoons of butter, two teaspoons of vanilla extract and 1/2 teaspoon of cinnamon. Blend only enough to mix. Add the reserved hazelnut mixture and pulse once or twice to mix.

Use the remaining tablespoons of butter to generously oil a nine-inch pie dish. Dust with flour. Add the filling mixture to the dish.

Bake for 35 to 40 minutes.

Cool the pie for one hour. It may be refrigerated, but the pie should be served at room temperature.

To serve: beat the whipping cream with the confectioner's sugar, the remaining two teaspoons of vanilla extract and 1/4 teaspoon of cinnamon. Use this to garnish each piece of pie.

Start to Finish Time: 40 minutes

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Per Serving (excluding unknown items): 501 Calories; 37g Fat (65.3% calories from fat); 8g Protein; 36g Carbohydrate; 2g Dietary Fiber; 193mg Cholesterol; 243mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 7 Fat; 2 Other Carbohydrates.

## Per Serving Nutritional Analysis

Calories (kcal):	501	Vitamin B6 (mg):	.2mg
% Calories from Fat:	65.3%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	28.4%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	6.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	37g	Folacin (mcg):	42mcg
Saturated Fat (g):	14g	Niacin (mg):	1mg
Monounsaturated Fat (g):	19g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	8
Cholesterol (mg):	193mg	% Refuse:	0.0%
Carbohydrate (g):	36g		
Dietary Fiber (g):	2g	<b>Food Exchanges</b>	
Protein (g):	8g	Grain (Starch):	1/2
Sodium (mg):	243mg	Lean Meat:	1
Potassium (mg):	162mg	Vegetable:	0
Calcium (mg):	72mg	Fruit:	0
Iron (mg):	2mg	Non-Fat Milk:	0
Zinc (mg):	1mg	Fat:	7
Vitamin C (mg):	trace	Other Carbohydrates:	2
Vitamin A (i.u.):	901IU		
Vitamin A (r.e.):	227RE		

## Nutrition Facts

Servings per Recipe: 6

### Amount Per Serving

Calories 501      Calories from Fat: 327

### % Daily Values\*

<b>Total Fat</b>	37g	57%
Saturated Fat	14g	70%
<b>Cholesterol</b>	193mg	64%
<b>Sodium</b>	243mg	10%
<b>Total Carbohydrates</b>	36g	12%
Dietary Fiber	2g	7%
<b>Protein</b>	8g	
<b>Vitamin A</b>		18%
<b>Vitamin C</b>		1%
<b>Calcium</b>		7%
<b>Iron</b>		10%

\* Percent Daily Values are based on a 2000 calorie diet.