

# Fudgy Pecan Pie

*Ellen Arndt - Cologne, MN  
Taste of Home Prize-Winning Recipes*

## Servings: 8

*1 nine-inch pastry shell, unbaked  
1 package (4 ounces) German sweet  
chocolate  
1/4 cup butter  
1 can (14 ounces) sweetened  
condensed milk  
1/2 cup water  
2 eggs, beaten  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
1/2 cup chopped pecans*

**FILLING**

*1 cup cold milk  
1 package (3.9 ounces) instant  
chocolate pudding mix  
1 cup whipped topping*

**TOPPING**

*1 cup heavy whipping cream  
1 tablespoon confectioners' sugar  
1 teaspoon vanilla extract*

Preheat oven to 450 degrees.

Line an unpricked pastry shell with a double thickness of heavy-duty foil. Bake for 5 minutes. Remove the foil and set the shell aside.

Reduce the heat to 375 degrees.

In a heavy saucepan, melt the chocolate and butter. Remove from the heat. Stir in the milk and water. Add a small amount of the hot chocolate mixture to the eggs. Return all to the pan. Stir in the vanilla and salt. Pour into the shell and sprinkle with nuts. Cover the edges with foil.

Bake for 35 minutes or until a knife inserted near the center comes out clean. Remove to a wire rack to cool completely.

In a mixing bowl, beat the milk and pudding mix until smooth. Fold in the whipped topping. Spread over the nut layer. Cover and refrigerate.

In a mixing bowl, beat the cream until soft peaks form. Add the sugar and vanilla, beating until stiff peaks form. Spread over the pudding layer.

Refrigerate until set, about four hours. Store in the refrigerator.

---

Per Serving (excluding unknown items): 377 Calories; 29g Fat (67.2% calories from fat); 6g Protein; 26g Carbohydrate; 1g Dietary Fiber; 122mg Cholesterol; 205mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.