

Dessert

Hazelnut-French Silk Turtle Pie

Craig Partin - Fuquay-Varina, NC
Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 50 minutes

1 Pillsbury refrigerated pie crust, softened as directed on the box
1 package (8 oz) cream cheese, softened
1 cup hazelnut spread with cocoa
1 tablespoon packed brown sugar
1 container (8 oz) frozen whipped topping, thawed
1/4 cup graham cracker crumbs
1/3 cup Hershey's caramel syrup
2 ounces Hershey's semi-sweet baking chocolate, chopped
2 tablespoons Fisher Chef's Naturals chopped hazelnuts (filberts)

Preheat the oven to 450 degrees.

Make the pie crust as directed on the box for One Crust Baked Shell using a 9-inch glass pie plate. Cool completely.

Meanwhile, in a large bowl, beat the cream cheese, hazelnut spread and brown sugar with an electric mixer on medium speed until smooth. Carefully fold in the whipped topping and graham cracker crumbs until blended. Reserve one tablespoon of the caramel syrup. Set aside. Pour the remaining caramel syrup into the cooled pie crust. Spread evenly. Spoon and spread the cream cheese mixture over the caramel layer.

Freeze for one hour or until firm. Remove from the freezer 15 minutes before serving.

Meanwhile, in a small microwaveable bowl, microwave the chocolate on HIGH for 30 to 60 seconds, stirring every 10 seconds, until smooth. Drizzle the melted chocolate and reserved caramel syrup over the top of the pie. Sprinkle with the hazelnuts.

Store covered in the refrigerator.

Per Serving (excluding unknown items): 119 Calories; 10g Fat (77.4% calories from fat); 2g Protein; 4g Carbohydrate; trace Dietary Fiber; 32mg Cholesterol; 102mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Fat; 0 Other Carbohydrates.