

Fudgy Walnut Pie

Holiday Desserts

Favorite Brand Name Recipes Vol. 8, No. 73

Servings: 12

1 ready-to-use refrigerated pie crust
2 packages (4 ounce ea) Baker's semi-sweet chocolate, broken into pieces
1/4 cup butter, softened
3/4 cup packed brown sugar
3 eggs
1 teaspoon vanilla
1/4 cup flour
1 cup chopped walnuts
1/2 cup walnut halves

Preparation Time: 20 minutes

Position the oven rack in the lower one-third of the oven. Preheat the oven to 375 degrees.

Prepare the pie crust as directed on the package, using a nine-inch pie plate. Set aside.

Microwave the chocolate in a large microwaveable bowl on High for 2 minutes. Stir until the chocolate is completely melted. Set aside.

Beat the butter and sugar in a large bowl on Medium speed until light and fluffy. Add the eggs, one at a time, beating well after each addition. Blend in the melted chocolate and vanilla. Add the flour and mix well. Stir in the chopped nuts. Pour into the crust. Arrange the walnut halves over the filling.

Bake for 25 minutes or until the center of the filling is set. Cool completely.

Refrigerate for one hour before serving.

Start to Finish Time: 1 hour 45 minutes

Per Serving (excluding unknown items): 178 Calories; 11g Fat (53.8% calories from fat); 4g Protein; 17g Carbohydrate; 1g Dietary Fiber; 63mg Cholesterol; 62mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Fat; 1 Other Carbohydrates.

Desserts

Calories (kcal): 178
% Calories from Fat: 53.8%
% Calories from Carbohydrates: 36.6%
% Calories from Protein: 9.6%
Total Fat (g): 11g
Saturated Fat (g): 3g
Monounsaturated Fat (g): 3g
Polyunsaturated Fat (g): 4g
Cholesterol (mg): 63mg
Carbohydrate (g): 17g
Dietary Fiber (g): 1g
Protein (g): 4g
Sodium (mg): 62mg
Potassium (mg): 123mg
Calcium (mg): 26mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): trace
Vitamin A (i.u.): 236IU
Vitamin A (r.e.): 56 1/2RE

Vitamin B6 (mg): .1mg
Vitamin B12 (mcg): .2mcg
Thiamin B1 (mg): .1mg
Riboflavin B2 (mg): .1mg
Folacin (mcg): 14mcg
Niacin (mg): trace
Caffeine (mg): 0mg
Alcohol (kcal): 1
% Refuse: n n%

Food Exchanges

Grain (Starch): 0
Lean Meat: 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 2
Other Carbohydrates: 1

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 178 Calories from Fat: 96

% Daily Values*

Total Fat 11g	17%
Saturated Fat 3g	16%
Cholesterol 63mg	21%
Sodium 62mg	3%
Total Carbohydrates 17g	6%
Dietary Fiber 1g	2%
Protein 4g	
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Vitamin A	5%
Vitamin C	1%
Calcium	3%
Iron	5%

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