

Walnut Fudge Pie

Lynne Della Donna

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Servings: 8

1/4 cup butter
3/4 cup brown sugar, firmly packed
3 eggs
1 package (12 ounce) semi-sweet chocolate morsels, melted
2 teaspoons instant coffee powder
1 teaspoon rum extract
1/4 cup all-purpose flour
1 cup walnuts, coarsely broken
1 nine-inch pie shell
1/2 cup walnut halves for decoration

Preheat the oven to 375 degrees.

In a small mixing bowl, cream the butter with the sugar. Beat in the eggs, one at a time. Fold in the melted chocolate, instant coffee and rum extract.

In a bowl, combine the flour and walnuts. Stir into the batter. Pour into the prepared pie shell. Garnish with the remaining 1/4 cup of walnuts.

Bake for 25 minutes.

Cool completely before cutting.

To serve, garnish with whipped cream, if desired.

Per Serving (excluding unknown items): 341 Calories; 23g Fat (58.2% calories from fat); 8g Protein; 29g Carbohydrate; 1g Dietary Fiber; 95mg Cholesterol; 236mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 4 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

| | | | |
|---------------------------------------|-------|----------------------------|-------|
| Calories (kcal): | 341 | Vitamin B6 (mg): | .1mg |
| % Calories from Fat: | 58.2% | Vitamin B12 (mcg): | .3mcg |
| % Calories from Carbohydrates: | 32.7% | Thiamin B1 (mg): | .1mg |
| % Calories from Protein: | 9.2% | Riboflavin B2 (mg): | .2mg |
| Total Fat (g): | 23g | Folacin (mcg): | 28mcg |
| Saturated Fat (g): | 6g | Niacin (mg): | 1mg |
| Monounsaturated Fat (g): | 8g | Caffeine (mg): | 14mg |

