



Ancho Chile Fudge Pie

READY IN



55 min.

SERVINGS



8

CALORIES



1608 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons ancho pepper pureed (see directions below)
- ☐ 1 cup bittersweet chocolate chips
- ☐ 0.5 cup brown sugar
- ☐ 2 eggs
- ☐ 0.5 cup flour
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup nuts mixed toasted (walnuts and pecans)
- ☐ 2 sticks butter unsalted salted (if using , add)
- ☐ 9 inch unbaked pie shell

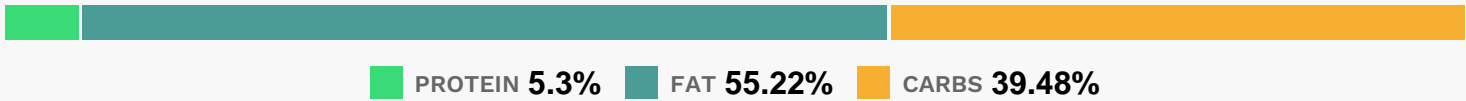
Equipment

- ☐ food processor
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ First, make your ancho puree.
- ☐ Remove seeds and stem from one ancho chile. Put it in a saucepan with about 2 inches of water and bring to a boil. Reduce heat and simmer until ancho is tender.
- ☐ Place in a food processor to puree.Melt butter and let cool to warm – do not let it cool completely. It needs to be warm enough to melt the chips when you add them.In a small mixing bowl, beat eggs well. Beat in both sugars, then add flour and stir until smooth.
- ☐ Add warm butter, chocolate chips, chile puree and nuts. The warmth of the butter should melt the chips (in my case, it melted most of them).
- ☐ Pour filling into unbaked crust and bake at 325 degrees F. for 45 to 60 minutes (mine took 4
- ☐ or until done.
- ☐ Let cool completely.

Nutrition Facts



Properties

Glycemic Index:21.84, Glycemic Load:13.91, Inflammation Score:-8, Nutrition Score:24.652608744476%

Nutrients (% of daily need)

Calories: 1607.76kcal (80.39%), Fat: 99.13g (152.51%), Saturated Fat: 41g (256.27%), Carbohydrates: 159.48g (53.16%), Net Carbohydrates: 150.82g (54.84%), Sugar: 34.07g (37.86%), Cholesterol: 101.88mg (33.96%), Sodium: 970.47mg (42.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 21.39g (42.78%), Manganese: 1.45mg (72.58%), Vitamin B1: 0.75mg (49.69%), Folate: 192.31µg (48.08%), Iron: 7.55mg (41.92%), Vitamin B3: 7.76mg (38.79%), Fiber: 8.66g (34.66%), Vitamin B2: 0.57mg (33.78%), Phosphorus: 308.16mg (30.82%), Selenium:

20.59µg (29.41%), Copper: 0.47mg (23.7%), Magnesium: 88.28mg (22.07%), Vitamin A: 1098.96IU (21.98%), Vitamin K: 21.52µg (20.5%), Zinc: 2.73mg (18.2%), Vitamin B5: 1.56mg (15.61%), Potassium: 540.03mg (15.43%), Calcium: 149.73mg (14.97%), Vitamin E: 2.2mg (14.68%), Vitamin B6: 0.23mg (11.68%), Vitamin D: 0.64µg (4.29%), Vitamin B12: 0.21µg (3.48%)