



## Brownie-Walnut Pie

READY IN



100 min.

SERVINGS



10

CALORIES



441 kcal

DESSERT

### Ingredients

- 5.5 ounce purchased biscotti ( 8)
- 0.5 stick butter unsalted diced chilled
- 6 tablespoons butter unsalted diced
- 0.3 cup brown sugar dark packed
- 9 ounces brown sugar dark packed
- 3 eggs at room temperature
- 0.8 cup flour
- 0.3 teaspoon salt fine
- 10 servings whipped cream sweetened

- 3 ounces chocolate unsweetened chopped
- 1 halves walnut
- 0.5 cup walnut pieces toasted

## Equipment

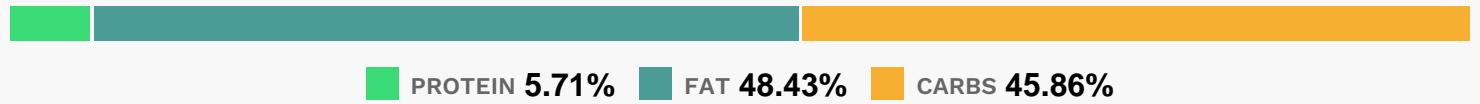
- food processor
- frying pan
- baking sheet
- sauce pan
- oven
- whisk
- spatula
- skewers
- pie form

## Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F.
- Whisk the butter and the chocolate over low heat in a heavy medium saucepan until the chocolate is almost melted.
- Remove the pan from the heat and whisk until the chocolate is fully melted and the mixture is smooth.
- Whisk in the sugar, then the eggs, one at a time. Stir in the flour and salt with a flexible rubber spatula. Stir in the nut pieces. Scrape the batter into the prepared Biscotti Crumb Crust. Press a ring of walnut halves, if using, into the batter around the top edge.
- Place the pie on a baking sheet and bake until the outer 2 to 3 inches are slightly puffed and dry looking and the center is set, 35 minutes. A wooden skewer inserted into the center should come out with some moist batter still attached. Cool the pie completely on a rack.
- Cut the pie into wedges and serve with ice cream or whipped cream, if using.

- Preheat the oven to 350 degrees F. Blend the biscotti, butter and sugar in a food processor until the crumbs are moist and stick together when pressed. Firmly press the crumb mixture over the bottom and up the sides of a 9-inch glass pie dish, building up a high rim.
- Bake the crust until golden and feels firm to the touch, 15 minutes. Cool the crust completely.

## Nutrition Facts



### Properties

Glycemic Index:17, Glycemic Load:5.67, Inflammation Score:-5, Nutrition Score:8.1934781945918%

### Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Catechin: 5.47mg, Catechin: 5.47mg, Catechin: 5.47mg, Catechin: 5.47mg Epicatechin: 12.06mg, Epicatechin: 12.06mg, Epicatechin: 12.06mg, Epicatechin: 12.06mg

### Nutrients (% of daily need)

Calories: 441.23kcal (22.06%), Fat: 24.87g (38.26%), Saturated Fat: 12.4g (77.48%), Carbohydrates: 52.99g (17.66%), Net Carbohydrates: 50.92g (18.52%), Sugar: 36.48g (40.53%), Cholesterol: 99.93mg (33.31%), Sodium: 141.86mg (6.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.8mg (2.27%), Protein: 6.6g (13.19%), Manganese: 0.65mg (32.46%), Copper: 0.41mg (20.58%), Iron: 2.83mg (15.72%), Selenium: 8.81µg (12.59%), Magnesium: 44.75mg (11.19%), Vitamin A: 542.66IU (10.85%), Phosphorus: 101.17mg (10.12%), Zinc: 1.29mg (8.57%), Fiber: 2.07g (8.28%), Folate: 32.58µg (8.15%), Vitamin B2: 0.13mg (7.82%), Vitamin B1: 0.11mg (7.66%), Calcium: 58.53mg (5.85%), Potassium: 178.97mg (5.11%), Vitamin B3: 0.79mg (3.95%), Vitamin E: 0.58mg (3.9%), Vitamin B6: 0.08mg (3.85%), Vitamin B5: 0.37mg (3.67%), Vitamin D: 0.5µg (3.33%), Vitamin B12: 0.16µg (2.65%), Vitamin K: 2.15µg (2.05%)