



Fudgy Walnut Pie

READY IN



105 min.

SERVINGS



45

CALORIES



128 kcal

DESSERT

Ingredients

- 0.8 cup firmly brown sugar packed
- 0.3 cup butter softened ()
- 3 eggs
- 0.3 cup flour
- 15 oz ready-to-use pie crusts refrigerated (1 crust)
- 8 oz baker's semi-sweet chocolate
- 1 tsp vanilla
- 0.5 cup planters walnut halves
- 1 cup planters walnuts chopped

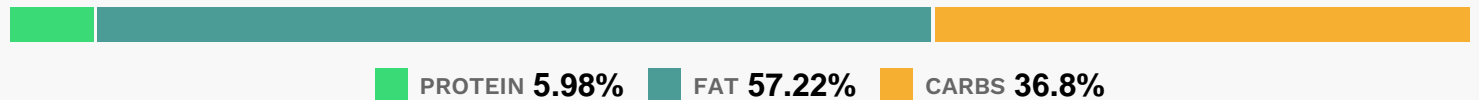
Equipment

- bowl
- oven
- hand mixer
- microwave

Directions

- Position oven rack in lower third of oven. Preheat oven to 375F. Prepare pie crust as directed on package, using 9-inch pie plate; set aside. Microwave chocolate in large microwaveable bowl on HIGH 2 min. Stir until chocolate is completely melted; set aside.
- Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy.
- Add eggs, 1 at a time, beating well after each addition. Blend in melted chocolate and vanilla.
- Add flour; mix well. Stir in chopped walnuts.
- Pour into crust. Arrange walnut halves over filling.
- Bake 25 min. or until center of filling is set. Cool completely. Refrigerate at least 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:3.67, Glycemic Load:0.44, Inflammation Score:-1, Nutrition Score:2.7330434813124%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg

Nutrients (% of daily need)

Calories: 127.84kcal (6.39%), Fat: 8.25g (12.69%), Saturated Fat: 2.86g (17.88%), Carbohydrates: 11.93g (3.98%), Net Carbohydrates: 11.01g (4%), Sugar: 5.53g (6.15%), Cholesterol: 13.93mg (4.64%), Sodium: 52.56mg (2.29%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Caffeine: 4.33mg (1.44%), Protein: 1.94g (3.88%), Manganese: 0.25mg (12.49%), Copper: 0.14mg (6.84%), Iron: 0.79mg (4.38%), Magnesium: 17.32mg (4.33%), Phosphorus: 40.41mg (4.04%), Fiber: 0.92g (3.68%), Selenium: 2.35µg (3.35%), Folate: 13.16µg (3.29%), Vitamin B1: 0.05mg (3.17%),

Vitamin B2: 0.04mg (2.46%), Zinc: 0.34mg (2.28%), Vitamin B3: 0.39mg (1.95%), Potassium: 65.05mg (1.86%),
Vitamin B6: 0.03mg (1.71%), Calcium: 13.85mg (1.38%), Vitamin B5: 0.13mg (1.3%), Vitamin K: 1.26µg (1.2%), Vitamin E:
0.16mg (1.07%), Vitamin A: 50.75IU (1.01%)