

Fudge Brownie Pie



Rich, decadent, and irresistibly chocolatey, Fudge Brownie Pie is the ultimate dessert for chocolate lovers. This pie combines the best of two worlds: the chewy, fudgy texture of brownies and the buttery, flaky crust of a classic pie. Whether you serve it warm with a scoop of vanilla ice cream or chilled with a dollop of whipped cream, this dessert is sure to impress at any gathering or satisfy your chocolate cravings on a cozy evening at home.

Ingredients:

- 1 pre-made pie crust (or homemade if preferred)
- 1 cup unsalted butter
- 1 cup semi-sweet chocolate chips
- 1 cup granulated sugar
- ½ cup brown sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- ½ cup all-purpose flour
- ¼ cup unsweetened cocoa powder
- ½ teaspoon salt
- ½ cup chopped walnuts or pecans (optional)

Instructions:

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Roll out the pie crust and fit it into a 9-inch pie dish, crimping the edges as desired. Set aside.
2. **Melt Butter and Chocolate:** In a medium saucepan over low heat, melt the butter and chocolate chips together, stirring until smooth. Remove from heat and let cool slightly.
3. **Mix the Sugars:** In a large mixing bowl, whisk together the granulated sugar, brown sugar, eggs, and vanilla extract until smooth and creamy.
4. **Combine Wet and Dry Ingredients:** Gradually mix the melted chocolate into the sugar mixture. In a separate bowl, whisk together the flour, cocoa powder, and salt. Slowly fold the dry ingredients into the wet mixture until just combined.
5. **Add Nuts (Optional):** If using, gently fold in the chopped nuts for a bit of crunch and added flavor.
6. **Fill the Crust:** Pour the brownie batter into the prepared pie crust, spreading it evenly.
7. **Bake:** Place the pie in the oven and bake for 35-40 minutes, or until the edges are set and the center is slightly gooey. A toothpick inserted into the center should come out with moist crumbs, not wet batter.
8. **Cool and Serve:** Let the pie cool for at least 15 minutes before serving. For an extra indulgent treat, top with vanilla ice cream, whipped cream, or a drizzle of chocolate syrup.