Fudge Brownie Pie

Recipe by Hershey's/Borden

Makes one 9-inch pie

Ingredients

- 1 9-inch unbaked pastry shell
- 1 cup (6 oz) Hershey's Semi-Sweet Chocolate Chips
- 1/4 cup margarine or butter
- 1 14-oz can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/2 cup biscuit baking mix
- 2 eggs
- 1 tsp vanilla extract
- 1 cup chopped nuts

Instructions

1. Preheat oven to 375°F.
2. Bake pastry shell 10 minutes; remove from oven.
3. Reduce oven temperature to 325°F.
4. In a saucepan over low heat, melt chocolate chips with margarine.
5. In a large mixer bowl, beat chocolate mixture with remaining ingredients except nuts until smooth.
6. Add nuts.
7. Pour into prepared pastry shell.
8. Bake 35-45 minutes, or until center is set.
9. Cool.
10. Serve warm or at room temperature with ice cream if desired.

FUDGE BROWNIE PIE **HERSHEY'S/BORDEN**

1 9-inch unbaked pastry shell
1 cup (6 ounces) Hershey's Semi-Sweet Chocolate Chips
¼ cup margarine or butter
1 14-ounce can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
½ cup biscuit baking mix
2 eggs
1 teaspoon vanilla extract
1 cup chopped nuts

Preheat oven to 375 degrees. Bake pastry shell 10 minutes; remove from oven. Reduce oven temperature to 325 degrees. In saucepan, over low

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heat, melt chips with margarine. In large mixer bowl, beat chocolate mixture with remaining ingredients except nuts until smooth. Add nuts. Pour into prepared pastry shell. Bake 35-45 minutes, or until center is set. Cool. Serve warm or at room temperature with ice cream if desired.

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