

## Fudge Pie

*Adapted from a recipe in Encore! Nashville by Southern Living Magazine and reworded by eggton.*

### Ingredients:

2/3 c. evaporated milk

6 oz. semisweet chocolate chips

2 Tbsp. butter

1 c. sugar

2 Tbsp. flour

2 eggs

2 tsp. vanilla

3/4 tsp. kosher salt (use about half this amount if you only have regular salt)

1 c. chopped pecans (optional)

1 unbaked, deep dish pie shell, thawed

### Directions:

Preheat the oven to 375 degrees F.

Melt the evaporated milk, chocolate chips and butter together in a saucepan or in the microwave. Stir the mixture until it's smooth.

Whisk the sugar and the flour into the chocolate mixture. Then whisk in the eggs, vanilla, salt and pecans (if using).

Pour the mixture into the pie shell and bake for 35-40 minutes, until the top of the pie isn't jiggly and it has set. Let it cool for at least 10 minutes before eating, or chill in the refrigerator and serve cold. Store in the fridge.