



## Coffee Chocolate Pie

Yields: 8 servings

Prep time: 10 min

Cook time: 2 hr

### INGREDIENTS:

- ½ cup of melted butter
- ¾ cup of light brown sugar
- 3 eggs
- 1 12 oz. bag of semisweet chocolate chips (melted)
- 3 teaspoons of instant coffee grains
- 1 teaspoon of vanilla extract
- ½ cup of flour
- 1 cup of chopped walnuts
- 1 frozen prepared pie crust or pie dough sheet

### TOOLS:

- [Chantal Classic Pie Dish \(9 In.\)](#)
- Mixing bowl





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### PROCESS:

1. Heat the oven to 350° F. Melt the butter in the microwave and add to the mixing bowl.
2. Add the brown sugar to the butter and mix until well blended.
3. Beat the eggs into the butter mixture one at a time.
4. Add in the melted chocolate, coffee, and vanilla. Mix well.
5. Mix in the flour and lastly the walnuts.
6. Put the pie crust into the pie dish and pour in the pie filling.
7. Place into the oven for 30 minutes.
8. Remove from oven and place on cooling rack for 1 hour and 15 minutes. Top with whipped cream.

**Enjoy!**