

Kentucky Derby Chocolate Walnut Pie

This quick and easy chocolate pecan pie recipe for derby day is tried and true!



This quick and easy Kentucky Derby chocolate walnut pie recipe is tried and true! Chocolate and walnuts make this one a big winner!

Ingredients

Pie Filling

- 1/2 cup all-purpose flour
- 1 cup sugar
- 2 eggs (lightly beaten)
- 1/2 cup butter (melted)
- 2 tablespoons Kentucky bourbon
- 1 cup walnuts (chopped)
- 1 1/4 cups semisweet chocolate chips
- 1 teaspoon vanilla extract
- Pinch salt
- 1 ready-made pie crust (for 9-inch pie)

Directions

Heat oven to 350°F.

Press pie crust in 8- or 9-inch pie plate; crimp edges as desired. Place in refrigerator.

In large bowl, mix flour, sugar and salt. Add eggs, bourbon, melted butter and vanilla; mix until combined. Stir in walnuts and chocolate chips. Spread evenly in pie crust.

Bake 45 to 50 minutes or until pie is golden. Cool completely before serving.

Top each serving with whipped cream.

Whipped Cream

1 cup heavy cream

1 tablespoon bourbon

1 tablespoon sugar

Whisk the cream in a large bowl until soft peaks form. Add the bourbon and sugar and continue whisking until the cream holds slightly stiff peaks when the whisk is removed from the bowl. Refrigerate and serve cold.

Nutritional information (per serving, 1/8 slice)

Calories 560

Fat 32 g

Cholesterol 75 mg

Sodium 190 mg

Carbohydrates 61 g

Fiber 2 g

Protein 6 g



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