

Chocolate Brownie Pie

REFRIGERATED PIE DOUGH

1 CUP SUGAR

4 TBSP. SELF-RISING FLOUR

6 TBSP. COCOA

1 STICK PLUS 2 TBSP. SALTED BUTTER (MELTED)

2 LARGE EGGS

1/4 TSP. SALT

1 TSP. VANILLA EXTRACT

Preheat oven to 375 degrees. Put pie crust in 9-inch standard pie plate. Crimp edges to form edging (see video tutorial). Prick pie crust with a fork and bake for 14 minutes or until golden brown. Take out of oven and turn down temperature to 325 degrees.

In a bowl, whisk together sugar, flour, and cocoa. Add butter, eggs, salt, and vanilla whisk until smooth. Pour in pre-baked pie crust and bake in 350-degree oven for 30 minutes. Serve with whipping cream!

"This pie is so easy and so unbelievably delicious! It is my youngest daughter's favorite pie." -Tammy