

Our State eats

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Chocolate Walnut Pie

Yield: 8 servings.

- 1 cup light corn syrup
- ½ cup granulated sugar
- ¼ cup unsalted butter
- 8 ounces (1 cup) semisweet chocolate morsels
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 unbaked deep-dish pie shell
- 1 cup chopped walnuts

Preheat oven to 325°. In a saucepan over medium heat, combine corn syrup, sugar, and butter, stirring constantly until sugar dissolves and butter melts. Remove from heat and whisk in chocolate, stirring until chocolate dissolves. Let sit for 10 minutes.

In a mixing bowl, beat eggs with a fork until well blended. Slowly add beaten eggs to chocolate mixture, whisking constantly. Stir in vanilla.

Pour mixture into pie shell; sprinkle top with walnuts. Bake for 45 minutes to 1 hour or until crust is golden brown and pie is set. The center should be slightly jiggly. Allow pie to cool on counter for 30 minutes before cutting.



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