

Fudge Pie II

Anne Dagenais

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1/2 cup butter or margarine,
melted
1 cup sugar
2 eggs
1/2 cup flour
1 teaspoon vanilla
1 square baking chocolate,
melted
1 quart vanilla ice cream*

In the bowl of an electric mixer, combine the butter and sugar. Beat well. Add the eggs and beat until creamy.

Add the flour, vanilla and then the melted chocolate. Mix well. Pour the mixture into a greased pie pan.

Bake in a 325 degree oven for 25 to 30 minutes. The pie will settle in the center.

After it cools, smooth the ice cream into the depression in the center.

Immediately cut the pie into ten pieces. Wrap and place into the freezer to keep until serving time.

When ready to serve, spoon your favorite chocolate sauce onto the ice cream.

Per Serving (excluding unknown items): 3184 Calories; 176g Fat (48.4% calories from fat); 41g Protein; 382g Carbohydrate; 6g Dietary Fiber; 905mg Cholesterol; 1506mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 Lean Meat; 34 Fat; 22 Other Carbohydrates.