

Brownie Bottom Pudding Pie

Source: From an ad for Baker's chocolate and JELL-O products, 2002

***Carolyn T's
Cookbook***

Servings: 8



Notes: The recipe called for whole milk, whipped (real) cream and the regular (sugared) pie filling. I've substituted the others with no noticeable change in taste.

Description: Luscious, rich, elegant and VERY easy!

Start to Finish Time: 25 minutes

1. Preheat the oven to 350° for a metal pie pan; 325° for a glass pie dish.
2. In a large glass (or microwavable) dish, melt the chocolate and butter for about 2 minutes. Stir until chocolate is melted. Stir into the bowl the sugar, eggs, and vanilla. Mix in flour, then nuts. Spread into the pie pan and bake 25-30 minutes. Cool.
3. In a large bowl pour milk into the two packages of pie filling. Allow it to stand for about 2 extra minutes until it's thickened. Spread over the brownie layer. Top with the Cool-Whip topping and refrigerate until ready to serve. Shave some chocolate curls on top for decoration.

BROWNIES:

4 ounces semisweet chocolate
1/4 cup butter
3/4 cup sugar
2 whole eggs
1 teaspoon vanilla
1/2 cup flour
1/2 cup nuts, walnut or almond

PUDDING LAYER:

2 1/2 cups 2% low-fat milk
2 packages chocolate pudding mix,
instant, sugar free or mix one of each

TOPPING:

1 1/2 cups Cool Whip®, or Light Cool Whip

Categories: Cold Food, Desserts

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 462 Calories; 21g Fat (38.8% calories from fat); 8g Protein; 65g Carbohydrate; 2g Dietary Fiber; 74mg Cholesterol; 211mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 4 Fat; 3 1/2 Other Carbohydrates.