

Chocolate Hazelnut Pie

A decadent and rich pie featuring a creamy chocolate filling with a hint of hazelnut, enhanced by the flavors of hazelnut tea.

PREP TIME: 20 minutes

1 pkg refrigerated pie crust
1 1/2 C heavy cream
1/2 C hazelnut tea, brewed and cooled
1 C semi-sweet chocolate chips
1/2 C granulated sugar

COOK TIME: 45-50 minutes

1/4 C brown sugar
3 lg eggs
1 t vanilla extract
1/2 t salt
1/2 C chopped hazelnuts

PREHEAT THE OVEN to 350°F. Roll out the pie crust and fit it into a 9-inch pie dish.

IN A SAUCEPAN, heat the heavy cream and brewed tea over medium heat until just simmering.

REMOVE FROM HEAT and add the chocolate chips, stirring until melted and smooth.

IN A LARGE BOWL, whisk together the granulated sugar, brown sugar, eggs, vanilla extract, and salt until well combined.

GRADUALLY ADD THE chocolate mixture to the egg mixture, stirring constantly until smooth.

POUR THE FILLING into the prepared pie crust.

SPRINKLE THE CHOPPED hazelnuts evenly over the top.

BAKE FOR 45-50 MINUTES, or until the filling is set and the crust is golden brown.

ALLOW THE PIE to cool completely before serving.