

# Bank Kitchen Recipe

## *DEBBIE'S FABULOUS FUDGE PIE*

Prep time: 15 minutes – Bake time: 45 minutes

Servings: 4-6 adults

Ingredients List: 1 1/2 cups of granulated sugar, 4 Tablespoons (level) of cocoa, 3 Tablespoons (level) of flour, 1/2 teaspoon of salt, 4 1/2 Tablespoons of margarine, 3 egg yolks, 1 1/2 teaspoons of vanilla, 3/4 cup of milk, and one 8-inch pie crust

First, preheat oven to 375 degrees Fahrenheit.

Mix sugar, cocoa, flour and salt in a large mixing bowl. Set aside.

Then, in a separate microwavable bowl, soften the margarine. Set aside.

Beat the egg yolks slightly, by hand. Next, add the yolks and vanilla to the margarine, mixing thoroughly. Then combine the egg mixture with the dry ingredients. Slowly add the milk, stirring by hand, until entire mixture is well blended.

Finally, pour the pie filling into the crust. Bake for 40 to 45 minutes. Remove from oven, and allow to cool.

*NOTE: This pie can be served warm, or chilled. Garnish with whipped topping for added pizzazz.*

