

Chili Fudge Pie



FOODSERVICE

SERVING SIZE: 12

Ingredients

- 3 each Eggs
- 1/2 cup Sugar
- 1/2 cup Brown Sugar
- 1/2 cup Flour
- 2 tablespoons Green Chilies
- 1/2 cup **Furmano's Dark Red Kidney Beans**
- 4 fluid ounces Margarine, Melted
- 1/2 cup Walnuts, Chopped
- 1 cup Chocolate Chips
- 1 liquid teaspoon Vanilla Extract
- 1 each 9in. Pie Shell, Unbaked

In This Recipe

Preparation

1. Preheat oven to 350*
2. In a large bowl, cream together Eggs, Sugar, and Brown Sugar.
3. In a food processor, combine Green Chilies and Furmano's Dark Red Kidney Beans. Puree.
4. Mix Puree and Flour with the Egg/Sugar Mixture.
5. Next add Melted Margarine. Mix well.
6. Add Walnuts, Chocolate Chips, and Vanilla then mix.
7. Fill Pie Shell with mixture and bake for 1 hour. Serve with whipped cream.

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