

German Chocolate Brownie Pie

Ingredients

For the Brownie Pie

6 tablespoons unsalted butter ($\frac{3}{4}$ of a stick)

3 cups HERSHEY'S Semi-Sweet Chocolate Chips (18 ounces)

3 eggs

1 cup sugar

1 tablespoon instant espresso powder

1 teaspoon vanilla

$\frac{2}{3}$ cup all-purpose flour

$\frac{1}{4}$ teaspoon kosher salt

$\frac{1}{4}$ teaspoon baking powder

1 cup chopped pecans

For the Frosting

1 cup evaporated milk

1 cup sugar

3 egg yolks

$\frac{1}{2}$ cup butter

1 teaspoon vanilla

2 cups shredded, sweetened coconut

$\frac{1}{2}$ cup chopped pecans

Directions

For the Brownie Pie

Preheat the oven to 350 degrees F.

Spray a 9 $\frac{1}{2}$ -inch tart pan with a removable bottom with cooking spray and lightly flour the pan, shaking to remove excess.

Melt the butter and chocolate chips in a glass or metal bowl over a pan filled with 1 inch or so of simmering water. Stir until the butter and chocolate chips have melted and the mixture is smooth. Set aside to cool.

Beat the eggs, sugar, instant espresso and the vanilla extract in a stand mixer until blended. Add the cooled chocolate mixture and blend to combine. In a smaller bowl, stir together the flour, baking powder and kosher salt and then add to the bowl of the stand mixer and mix just until combined. Stir in half of the chopped pecans and pour into the prepared pan. Top with the rest of the chopped pecans.

Bake for 34-45 minutes or until the top begins to crack and the middle is somewhat set but still soft. The pie will deflate somewhat as it cools.

Top the brownie pie with the frosting. Remove from the tin and serve cake at room temperature.