

Penny's Easy Chocolate Turtle Pie

Here is a "secret" recipe for the award-winning Easy Chocolate Turtle Pie: A semi-homemade, Sagebrush Festival 1st place winning, fudge, pecan pie with a healthy twist.

Ingredients:

- 1 Graham cracker pie crust
- 1/2 cup Fudge Ice Cream topping Warm
- 2 cups chopped pecans
- 1 cup whole pecans
- 1 tsp cinnamon
- 3 eggs
- 1/2 cup honey
- 1/2 cup dark corn syrup
- 2/3 cup chopped dark chocolate bits
- 1/4 cup Extra Virgin Olive Oil

Directions:

Instructions: Spread the prepared Graham cracker crust with warmed fudge ice cream topping
Take 1 cup of the chopped pecans and place on top of the fudge on the bottom and sides of the unbaked pie crust
Sprinkle the teaspoon of cinnamon on the pecans.
In a separate bowl, beat the eggs, honey, syrup, chopped pecans & chocolate bits & EVOO (Extra Virgin Olive Oil)
Pour the mixture into the pie crust
top with the cup of whole pecans
Bake in 350 degree oven for 40-45 minutes until you can insert a sharp knife or long tooth pick and it comes out clean.
Cool and serve.

