

Derby Pie

Keith

Yield: 6 to 8 servings

Ingredients

- 1 unbaked 9-inch pie crust
- 4 tablespoons butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup dark brown sugar
- ½ cup flour
- ¾ cup chopped walnuts or pecans
- ¾ cup semisweet-chocolate chips

Instructions

Preheat oven

1. Heat the oven to 350 degrees. Transfer the crust to a pie tin and prick the bottom with a fork. Cover lightly with a sheet of foil, pressing it gently into the crust and making sure the edges are covered. Place weights (metal pie weights or dried beans) on the foil to weigh down the bottom and hold up the sides of the crust. Bake for 10 minutes, then remove foil. Continue baking until the crust is firm and has lost its sheen but is not browned, about 5 more minutes. Set aside.
2. In a medium bowl, whisk the butter, eggs and vanilla extract. Add the brown sugar and flour and stir until thoroughly blended. Using a rubber spatula, fold in the walnuts and chocolate chips.
3. Pour the batter into the crust. Bake until puffed and golden brown, about 30 minutes. Remove from the heat and place on a rack to cool. Serve warm.