



♥ RECIPE

Chocolate Hazelnut Chess Pie with Rolos

Author: Lindsay *Yield:* 8-10 Slices *Category:* Dessert *Method:* Oven

Cuisine: American

Description

This **Chocolate Hazelnut Chess Pie** is made with loads of sugar and eggs for a totally indulgent pie recipe. It's rich, sweet and basically a chocolate hazelnut spread in pie form!

Ingredients

- 3 egg yolks
- 1 1/4 cups sugar
- 2 tsp flour
- 1/2 tsp vanilla
- 1/4 cup hazelnut chocolate spread
- 1/2 cup milk
- 1/4 cup butter, melted
- 14 rolos, chopped
- 1 9-inch pie shell, unbaked
- whipped cream and additional rolos for garnish, optional

Instructions

1. Whisk all ingredients, besides rolos, together in a large bowl.
2. Add chopped rolos and stir to combine.
3. Unroll pie crust and place in pie pan.
4. Pour pie filling into unbaked pie crust.
5. Bake for 50 minutes at 325 degrees. Center will still be a little jiggly. Allow to cool completely before serving.
6. Add whipped cream and rolos for garnish, if desired.

Nutrition

Serving Size: 1 Slice **Calories:** 314 **Sugar:** 32.4 g **Sodium:** 126.6 mg **Fat:** 14.2 g

Carbohydrates: 44.9 g **Protein:** 2.5 g **Cholesterol:** 68.8 mg

Find it online: <https://www.lifeloveandsugar.com/chocolate-hazelnut-chess-pie-rolos/>