

BLACK BAYOU LAKE FUDGE PIE
by Nell Odom, Friends of Black Bayou

4 Tbsp. Cocoa
1 Stick butter (do not substitute oleo)
2 Eggs
1 Cup Sugar
1/2 Cup Flour
1 tsp. Vanilla

1 partially baked pie shell

Bake pie shell for approximately 10 minutes before adding pie mixture.

Melt cocoa and butter. Mix eggs, sugar & flour. Add chocolate mixture and mix well. Add vanilla. Bake at 350 for 22 minutes.

Variations:

+Fudge Nut Pie -add 1/2-1 cup chopped pecans.or walnuts

+Coconut Fudge Pie-add 1/2 cup coconut

+Almond Joy Fudge Pie-add 1/2 cup coconut and chopped almonds

+Peanut butter Fudge Pie-add 1 cup peanut butter chips