

Kentucky Derby Chocolate Walnut Pie

Ingredients

- 1/2 cup flour
- 1 cup sugar
- 2 eggs, lightly beaten
- 1/2 cup butter, melted and cooled
- 1 1/4 cups semisweet chocolate chips
- 1 cup chopped walnuts
- 2 Tbsp Kentucky bourbon
- 1 tsp vanilla extract
- pinch of salt
- 1 ready-made pie crust

Directions

Preheat oven to 350°F.

In a large bowl, mix together the flour and sugar. Add the beaten eggs and butter and mix well. Stir in the chocolate chips, walnuts, bourbon, vanilla extract and salt. Pour the mixture onto the unbaked pie crust. Bake until the filling sets, about 30 to 45 minutes. Let cool before serving.