

Brownie Crostata with Hot Fudge Sauce

Source: **Cooking at a Glance - Pies & Pastries** (Weldon Owen)

INGREDIENTS:

For Crostata:

1/2 C margarine OR butter
3 oz unsweetened chocolate, cut up
3 beaten eggs
1 1/2 C sugar
1/2 C all-purpose flour
1 tsp vanilla
1 C chopped pecans
Pastry for Double-Crust Pie (see recipe)

For Sauce:

3/4 C semisweet chocolate pieces or chopped semisweet chocolate
1/4 C margarine or butter
2/3 C sugar
One 5-oz can evaporated milk (2/3 c)

DIRECTIONS:

TO MAKE CROSTATATA: In a small, heavy saucepan, melt margarine or butter + chocolate over low heat, stirring frequently - cool 20 minutes. In large mixing bowl combine eggs, sugar, flour + vanilla. Beat smooth with rotary beater or whisk - stir in cooled chocolate + pecans.

Prepare/roll out pastry as directed - line 9" pie plate with half the pastry. Transfer filling to pastry-lined pie plate - trim pastry to 1/2" beyond edge of pie plate - cut top pastry as directed for easy lattice - trim, seal and crimp edge of pastry. Bake 50-55 minutes in preheated 350° F oven, or till knife inserted near center comes out clean. Cool slightly on a rack.

TO MAKE SAUCE: In small, heavy saucepan melt chocolate + margarine or butter, stirring often - add sugar - gradually stir in evaporated milk. Bring to boiling; reduce heat. Boil gently over low heat for 8 minutes, stirring often. Remove from heat. Serve warm over Crostata.

Makes 10 servings

Nutrition Facts: Calories: 651 Fat: 39g Carbohydrates: 74g Cholesterol: 102mg Sodium: 99mg Protein: 8g Fiber: 4g %Cal. from Fat: 54% %Cal. from Carbs: 45%