



Holiday Brownie Pie

Recipe and photo from traeger.com.



Ingredients:

Pastry for 9-inch Single Crust Pie:

- 1 1/4 cups all-purpose flour
- 1/4 tsp salt
- 1/3 cup shortening
- 4-5 tbsp cold water

Brownie Filling:

- 1/2 cup salted butter
- 3 ounces unsweetened chocolate, chopped
- 3 eggs, lightly beaten
- 1 1/2 cups granulated sugar
- 1/2 cup all-purpose flour
- 1 tsp vanilla
- 1 cup mint-flavored semisweet chocolate pieces
- Whipped cream
- 1 cup milk chocolate chips

Directions:

Stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea-size. Sprinkle 1 tablespoon cold water over part of the mixture; gently toss with a fork. Push moistened dough to the side of the bowl. Repeat moistening dough, using 1 tablespoon cold water at a time, until all the dough is moistened (4 to 5 tablespoons cold water total). Form dough into a ball. On a lightly floured surface, use your hands to slightly flatten dough. Prepare and roll out pastry. Line a 9-inch pie plate with pastry; trim and crimp edge. For filling: In a heavy small saucepan, melt butter and chocolate over low heat, stirring frequently. Cool 20 minutes. In a mixing bowl, combine eggs, sugar, flour and vanilla. Stir in the chocolate mixture and chocolate pieces. Pour into pastry-lined pie plate. When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes. Bake pie for 55 minutes or until filling is evenly puffed and edges of filling are slightly cracked. Cool on wire rack (center will sink slightly as pie cools). Serve with whipped cream. Enjoy!

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