



Francine Segan's Chocolate Decadence Pie

Serves 10

1 piecrust, either store bought or home made
1/2 cup flour

1 cup sugar

2 eggs

1/2 cup, 1 stick, unsalted butter

1/4 cup Italian hazelnut liqueur such as Frangelico

18 Baci candies

Preheat the oven to 350 degrees . Line a 10-inch pie pan with the rolled out pie crust.

Using an electric hand mixer beat the flour, sugar, eggs, butter and liqueur in a bowl.

Pour the batter into the prepared crust. Place the Baci, nut side up, into the batter.

Bake for about 45 minutes until the top crust is set. Allow to cool to room temperature before cutting.

