



CHOCOLATE CHESS WITH COFFEE CRUMBLE

PREHEAT OVEN TO 350 DEGREES.

FILLING-

1/3 CUP MELTED BUTTER

3/4 CUP OF SUGAR

1/2 CUP OF BROWN SUGAR

3/4 CUP OF LIGHT CORN SYRUP

1 TEASPOON OF SALT

1 TABLESPOON OF VANILLA

4 EGGS

3/4 CUP OF FLOUR

3/4 CUP OF UNSWEETENED COCOA POWDER

COMBINE THE BUTTER, SUGARS, CORN SYRUP, SALT, AND VANILLA IN A BOWL. STIR UNTIL COMBINED. BEAT EGGS WITH A WHISK AND ADD TO CORN SYRUP MIXTURE. FOLD IN FLOUR AND COCOA. STIR UNTIL SMOOTH. POUR INTO UNBAKED 10" PIE SHELL.

TOPPING-

1 CUP OF BROWN SUGAR

1/2 TEASPOON OF CINNAMON

1 CUP OF OLD FASHIONED OATS

1/2 CUP OF FLOUR

1/4 TEASPOON OF SALT

1/4 TEASPOON OF NUTMEG

1 TABLESPOON OF COFFEE GROUNDS

6 TABLESPOONS OF MELTED BUTTER

COMBINE ALL DRY INGREDIENTS. ADD BUTTER AND SPREAD ONTO THE CHOCOLATE FILLING, COVERING THE WHOLE PIE.

BAKE FOR 45-60 MINUTES OR UNTIL FILING IS BUBBLY AND TOPPING IS GOLDEN BROWN.