Brownie Butterfingers Pie

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Ingredients:

- 1 1/2 cups chopped walnuts
- 3 TBSP sugar
- 2 1/2 TBSP butter, melted
- 1 stick butter
- 1 cup sugar
- 2 eggs
- 1/4 tsp salt
- 1/2 cup flour
- 3/4 cup melted chocolate chips
- 1/3 cup butterfingers baking chips

OPT: ice cream for serving

Directions:

- *Grease a 10 inch pie plate. Preheat oven to 325 degrees.
- *Pulse the walnuts and sugar in a food processor. Add the butter and process until it starts to stick together. Press into and partially up the pie plate. Refrigerate.
- *Cream the butter and sugar. Beat in the eggs, one at a time. Beat in the salt, flour and melted chocolate. Mix in the butterfingers baking chips.
- *Spread evenly into the crust. Bake for 40 minutes. Cool completely. Refrigerate.
- *OPT: Serve with ice cream.