



## Red Velvet Fudge Pie

Beautiful and tasty!

**Servings:** 2 Pies

- 1 box red velvet cake mix
- 3 eggs
- 1/3 cup vegetable oil
- 1/2 cup butter
- 12 ounces semi-sweet chocolate chips
- 1 14-ounce can sweetened condensed milk
- 2 refrigerated pie crusts (or homemade, your choice)

**Preheat** oven to 350 degrees and roll out pie crusts into pie pans.

**Prepare** cake mix according to instructions on back.

**Mix** well and pour into 2 refrigerated pie crusts in pans.

**Bake** for 30-35 minutes or until crusts are golden brown and toothpick inserted in center comes out clean. If crusts begin to brown before pie is done, cover loosely with aluminum foil.

**In** medium saucepan, combine butter, 10 ounces of chocolate chips (reserve some for garnish) and sweetened condensed milk. Stir (medium heat) until smooth and pour over pies.

Garnish with extra chocolate chips! Let cool and enjoy!



**ANDY THORNAL COMPANY**  
336 Magnolia Ave.  
Winter Haven, FL 33880  
(800) 499-9890 • (863) 299-9999

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[AndyThornal.com](http://AndyThornal.com)