

Chocolate Hazelnut Pie

Yield: 8 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-hazelnut-swiss-roll-recipe>

Ingredients:

- 6 ounces chocolate high quality, chopped
- 4 ounces unsalted butter
- 4 3/4 ounces granulated sugar
- 3 large eggs
- 1 pinch salt
- 1/4 teaspoon orange zest
- 1/2 cup hazelnuts lightly toasted and skins removed*
- 2 tablespoons coconut oil melted, plus more for to grease the pie pan, or butter
- 1 1/2 cups gingersnaps
- 1/2 cup hazelnuts
- 5 tablespoons honey
- 2 tablespoons whole wheat flour
- 1/2 teaspoon fine sea salt

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 110 milligrams
4. Fat: 31 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 13 grams
8. Sodium: 360 milligrams
9. Sugar: 46 grams

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