List of Ingredients

**NUT CRUST**

3 cups finely chopped pecans  
1 cup brown sugar (Start with 1/2 cup first. Add more as needed)  
¼ teaspoon nutmeg  
2 sticks butter room temperature  

**FILLING:**

1 ½ lbs. bittersweet chocolate (Lindt)  
9 large eggs  
2 sticks melted butter  
1 cup heavy cream  
1 ¼ cup loosely packed confectionery sugar

Recipe Instructions:

**CRUST:**

**IN MIXER**

Mix nuts, brown sugar, nutmeg and butter in mixer until blended together. Press mixture evenly into a 9 1/2 inch springform pan.
FILLING:

IN DOUBLE BOILER

Melt chocolate. When melted take off heat and let cool. Beat eggs separately. Pour eggs into cooled chocolate and beat together. Beat together melted butter, cream and confectioners sugar. Once mixed together add to chocolate mixture and beat slowly for 2-3 minutes or until fully combined and smooth.

Cooking Instructions:

Pour filling into the crust. Cover and refrigerate overnight. Can serve with whipped heavy cream.