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Almond Fudge Pie

- 1 cup sugar
- 1 stick butter, softened
- 2 eggs
- 1/2 cup flour
- Dash salt
- 1/3 cup cocoa
- 1-1/2 teaspoon almond extract
- 1/2 cup sliced almonds
- 1 refrigerated pie crust

Preheat the oven to 425. Cook the pie shell for 5 minutes. Reduce the oven temperature to 300. Cream the butter and sugar together until fluffy. Add the eggs and beat until combined thoroughly. Add everything else except the almonds, and beat until the mixture is thick and creamy. Pour into the pie shell; sprinkle almonds on top. Bake for 30-40 minutes, or until the center jiggles only slightly. If you want to be really fancy, you can serve the pie with a dollop of amaretto-spiked whipped cream. It's also rich and delicious enough to stand on its own, especially with a strong cup of coffee.

Sweetnicks Note: It is slightly delicate to cut, so I put it in the fridge for about 20 minutes or so before cutting, to get a cleaner slice.