

# Brownie Pie

*Ellen Casey*

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*3 egg whites  
3/4 cup sugar  
3/4 cup crushed chocolate icebox  
wafers  
1/2 cup walnuts, chopped  
1/2 teaspoon vanilla  
whipped cream  
grated chocolate*

Preheat the oven to 325 degrees.

In a large mixing bowl, beat the egg whites until stiff.

Gradually add the sugar and beat until thick.

Carefully fold in the crushed wafers, walnuts and vanilla.

Place the mixture in a lightly greased pie plate.

Bake for 35 minutes.

Let cool and cover with whipped cream and grated chocolate.

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Per Serving (excluding unknown items): 1016 Calories; 35g Fat (30.1% calories from fat); 26g Protein; 159g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 166mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 6 Fat; 10 Other Carbohydrates.