
Very Rich Fudge Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 nine-inch pie shell, unbaked
pecans
1/2 cup butter or margarine
3 ounces unsweetened chocolate
4 eggs, slightly beaten
2 cups sugar
pinch salt
1 1/2 teaspoons lemon juice

Cover the bottom of the pie shell with pecans. In a double boiler, melt the butter and chocolate together.

In a separate bowl, combine the eggs, sugar, salt and lemon juice. Mix thoroughly. Add the butter and chocolate mixture. Pour into the pie shell.

Bake at 375 degrees for 30 minutes. The center of the pie should be shaky.

Let stand at least three hours before serving.

(May be served with a scoop of vanilla ice cream on top or "iced" with Jamoca (coffee) ice cream. If "iced", return to the freezer for a couple of hours before serving. May also be topped with toasted almonds.)

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 3905 Calories; 207g Fat (45.8% calories from fat); 46g Protein; 507g Carbohydrate; 17g Dietary Fiber; 1096mg Cholesterol; 2399mg Sodium. Exchanges: 7 Grain(Starch); 3 1/2 Lean Meat; 0 Fruit; 39 Fat; 27 Other Carbohydrates.