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# Chocolate Pie with Butter Crunch Crust

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

## **CRUST**

**1/2 cup butter**

**1/4 cup brown sugar**

**1/2 cup chopped pecans or walnuts**

**1/2 cup flaked coconut (optional)**

## **FILLING**

**6 almond hershey bars**

**1/3 cup milk**

**18 marshmallows**

**1 cup whipping cream, whipped**

In an oblong pan, mix the butter, brown sugar, pecans and coconut, if using.

Bake at 400 degrees for 15 minutes.

Remove from the oven and stir with a spoon. Immediately press the mixture into a nine-inch buttered pie pan. Chill.

In a double boiler, dissolve the Hershey bars, milk and the marshmallows. Chill.

Fold in the whipped cream and pour into the chilled pie crust.

Keep refrigerated until serving time.

Yield: 6 to 8 servings

## **Dessert**

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*Per Serving (excluding unknown items): 1819 Calories; 183g Fat (88.4% calories from fat); 8g Protein; 46g Carbohydrate; 0g Dietary Fiber; 586mg Cholesterol; 1080mg Sodium. Exchanges: 1 Non-Fat Milk; 36 1/2 Fat; 2 1/2 Other Carbohydrates.*