
French Mint Pie

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

ZWIEBACK CRUST

1 box (6 ounce) Zwieback

1/4 cup butter, melted

1 tablespoon sugar

FILLING

4 squares unsweetened chocolate

1 cup butter

2 cups powdered sugar

4 eggs

2 teaspoons mint flavoring

salted pecans

Crush the zwieback. Add the butter and sugar. Press the mixture into the bottom and sides of a 13x9-inch pan.

In a saucepan, melt the chocolate. Cool.

In a bowl, cream the butter with the sugar. Add the eggs, one at a time. Add the mint flavoring and cooled chocolate.

Pour the mixture into the crust. Chill.

Top with pecans.

Yield: 8 to 10 servings

Dessert

Per Serving (excluding unknown items): 3932 Calories; 313g Fat (68.1% calories from fat); 40g Protein; 290g Carbohydrate; 18g Dietary Fiber; 1470mg Cholesterol; 2656mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 Lean Meat; 60 Fat; 17 Other Carbohydrates.