

# Chocolate Honey-Nut Pie

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## Servings: 10

4 eggs  
3/4 cup honey  
1/2 cup butter, melted  
2 teaspoons vanilla extract  
1 tablespoon brewed coffee  
3/4 cup granulated sugar  
1/4 cup brown sugar  
1 tablespoon flour  
1 cup pecans, chopped  
1/2 cup semisweet chocolate mini-morsels  
1 nine-inch unbaked pie shell

Preheat the oven to 375 degrees.

In a bowl, mix the eggs, honey, butter, vanilla and coffee.

Stir in the sugar, brown sugar, flour, pecans and chocolate morsels.

Pour the filling into the pie shell.

Bake for 45 to 50 minutes.

Let cool completely on a wire rack.

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Per Serving (excluding unknown items): 337 Calories; 18g Fat (47.5% calories from fat); 4g Protein; 42g Carbohydrate; 1g Dietary Fiber; 110mg Cholesterol; 124mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fat; 2 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	337	Vitamin B6 (mg):	.1mg
% Calories from Fat:	47.5%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	48.4%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	18g	Folacin (mcg):	15mcg
Saturated Fat (g):	7g	Niacin (mg):	trace
Monounsaturated Fat (g):	8g	Caffeine (mg):	1mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	3
Cholesterol (mg):	110mg	% Refuse:	n n%
Carbohydrate (g):	42g	<b>Food Exchanges</b>	
Dietary Fiber (g):	1g	Grain (Starch):	0

**Protein (g):** 4g  
**Sodium (mg):** 124mg  
**Potassium (mg):** 100mg  
**Calcium (mg):** 22mg  
**Iron (mg):** 1mg  
**Zinc (mg):** 1mg  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 458IU  
**Vitamin A (r.e.):** 115RE

**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 3 1/2  
**Other Carbohydrates:** 2 1/2

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

**Calories** 337 **Calories from Fat:** 160

#### % Daily Values\*

<b>Total Fat</b>	18g	28%
	Saturated Fat 7g	35%
<b>Cholesterol</b>	110mg	37%
<b>Sodium</b>	124mg	5%
<b>Total Carbohydrates</b>	42g	14%
	Dietary Fiber 1g	4%
<b>Protein</b>	4g	
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<b>Vitamin A</b>		9%
<b>Vitamin C</b>		1%
<b>Calcium</b>		2%
<b>Iron</b>		5%

\* Percent Daily Values are based on a 2000 calorie diet.