

# Chocolate Nut Pie

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1 package (6 ounce) semi-sweet chocolate chips*  
*1 stick butter*  
*1 cup sugar*  
*1/3 cup flour*  
*2 eggs*  
*1/2 cup chopped nuts (optional)*  
*1 refrigerated pie crust.*

Preheat the oven to 350 degrees.

In a saucepan, melt the chocolate chips and butter together.

Add the sugar and flour. Add the eggs.

Fold in the nuts (if used).

Pour the mixture into an unbaked pie crust.

Bake 30 to 40 minutes.

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Per Serving (excluding unknown items): 1885 Calories; 102g Fat (47.9% calories from fat); 18g Protein; 232g Carbohydrate; 1g Dietary Fiber; 672mg Cholesterol; 1080mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 19 Fat; 13 1/2 Other Carbohydrates.