

Fudge Pie

Minerva C Harris - Clarksville, TN
Treasure Classics - National LP Gas Association - 1985

Servings: 6

3 eggs
1 1/4 cups sugar
1/4 cup flour
1 stick butter
1/4 cup cocoa
1 teaspoon vanilla
1 cup chopped pecans
1 unbaked pie shell

Preparation Time: 20 minutes

Bake Time: 25 minutes

In a bowl, beat the eggs until fluffy.

In a bowl, mix the sugar and flour. Add the eggs.

In a saucepan, melt the butter and add the cocoa.

Combine the eggs, flour mixture and cocoa mixture. Add the vanilla and pecans. Pour the mixture into the pie shell.

Bake at 350 degrees for 25 minutes.

Best served warm with vanilla ice cream.

Per Serving (excluding unknown items): 495 Calories; 32g Fat (55.4% calories from fat); 6g Protein; 52g Carbohydrate; 3g Dietary Fiber; 147mg Cholesterol; 193mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 6 Fat; 3 Other Carbohydrates.