

# Mystery Pie

Linda K Gillingham - Starke, FL; Helen Tennenbaum - Ellenville, NY; Pam Garretson - Mills, WY  
Treasure Classics - National LP Gas Association - 1985

**Yield: 8 to 10 servings**

*4 egg whites*

*1 cup sugar*

*1/2 teaspoon baking powder*

*20 to 30 Ritz crackers, hand crushed*

*1 cup pecans, coarsely chopped*

*1 teaspoon vanilla*

*1/2 pint whipped heavy cream or whipped topping*

*shaved chocolate or mini chips*

**Preparation Time: 30 minutes****Bake Time: 30 minutes**

In a bowl, beat the egg whites until very, very stiff. Gradually add the cup of sugar and baking powder. Add the cracker crumbs, chopped nuts and vanilla. Mix well

Pour into a buttered pie pan.

Bake at 350 degrees for 30 minutes.

When cool, cover with whipped cream and sprinkle with shaved chocolate.

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Per Serving (excluding unknown items): 1575 Calories; 73g Fat (40.1% calories from fat); 22g Protein; 223g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 466mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 14 Fat; 13 1/2 Other Carbohydrates.