

Toll House Pie

fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

2 eggs
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup firmly packed brown sugar
1 cup butter, melted & cooled to room temp
1 package (6 ounce) semi-sweet chocolate morsels
1 cup walnuts, chopped
1 nine-inch unbaked pie shell
whipped cream OR ice cream (optional)

Preheat the oven to 325 degrees.

In a large bowl, beat the eggs until foamy. Add the flour, sugar and brown sugar. Beat until well blended.

Blend in the melted butter. Stir in the chocolate morsels and walnuts. Pour into the pie shell.

Bake about one hour. Remove from the oven.

Serve warm with whipped cream or ice cream.

(May be frozen for later use.)

Per Serving (excluding unknown items): 3561 Calories; 265g Fat (64.9% calories from fat); 51g Protein; 271g Carbohydrate; 8g Dietary Fiber; 921mg Cholesterol; 2060mg Sodium. Exchanges: 4 Grain(Starch); 5 1/2 Lean Meat; 49 1/2 Fat; 13 1/2 Other Carbohydrates.