

# Pecan Pie Shell

*Bette Wolf*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

*1 egg white, stiffly beaten  
1/2 cup sugar  
1/4 teaspoon salt  
7 1/2 cups pecans, coarsely  
ground*

Preheat the oven to 375 degrees.

In a bowl, mix the egg white, sugar, salt and pecans together gently.

Place the batter into a non-glass eight-inch pie tin.

Bake for 12 to 15 minutes. Cool.

Fill the pie shell with ice cream or chocolate pie filling.

If ice cream is used as filling, place the pie in the freezer. You can top with warm caramel or butterscotch sauce over vanilla ice cream.

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Per Serving (excluding unknown items): 5806 Calories; 548g Fat (79.7% calories from fat); 66g Protein; 248g Carbohydrate; 62g Dietary Fiber; 0mg Cholesterol; 597mg Sodium. Exchanges: 9 1/2 Grain(Starch); 4 1/2 Lean Meat; 105 1/2 Fat; 6 1/2 Other Carbohydrates.