Toll House Chocolate Chip Pie

Serves 8

It's National Pi day on March 14th – how could I not celebrate with pie! Any kind of pie would be fun whether you choose savory or sweet. This year I chose a new recipe – a chocolate chip cookie pie. How can that be a wrong choice? I have to admit, I am anxious to take my first bite. Hope you have slice of pie for Pi day. Enjoy.

Ingredients

1 unbaked 9" piecrust*
2 eggs
½ cup all-purpose flour
½ cup sugar
½ cup brown sugar
¾ cup butter, softened
1 cup semi-sweet chocolate chips
1 cup chopped walnuts
Vanilla ice cream or fresh whipped cream

Directions

Preheat oven to 325 degrees. Line a 9" pie plate with the piecrust and crimp edges. Set aside.

In a mixing bowl, beat the eggs on high speed until light and foamy. Add the flour and both sugars to the bowl and mix again until combined. Then add the softened butter and mix one more time until completely mixed.

Stir in chocolate chips and walnuts and mix until the chocolate and nuts are evenly mixed throughout the batter. Spoon the batter into the prepared piecrust.

Bake for 50 to 60 minutes or until a sharp knife inserted halfway between the edge and the center of the pie comes out clean. Cool on a wire rack for about 30 minutes.

Serve warm with vanilla ice cream for fresh whipped cream.

*Need a piecrust recipe? I have one on my blog, just search piecrust and you will find one.

Recipe courtesy of afamilyfeast.com