

Submitted by: Barbara Gallagher

Recipe Name:

Toll House (Chocolate Chip) Pie

Ingredients:

- 2 eggs
- ½ cup unsifted flour
- ½ cup sugar
- 1/2 cup firmly packed dark brown sugar
- 1 cup butter, melted and cooled to room temperature
- 1 cup semi-sweet chocolate chips
- 1 cup chopped walnuts (optional)
- 1 9-inch Pillsbury refrigerated unbaked pie shell
- Whipped cream and/or ice cream (optional)

Directions:

1. Preheat oven to 325 degrees
2. In large bowl, beat eggs until foamy
3. Beat in flour, sugar and brown sugar until well blended
4. Blend in melted, cooled butter
5. Stir in chocolate chips (and walnuts if using)
6. Bake at 325 degrees for 1 hour
7. Remove from oven; serve warm with whipped cream or ice cream