# toll house pie

## Family Chef: Beth Guarneri

#### Ingredients:

* 2 eggs
* 1/2 c sugar
* 1 stick butter, softened
* 1 c chopped walnuts
* cake flour
* 1/2 c packed brown sugar
* 1 c chocolate chips
* 1 prepared pie shell, unbaked

#### Instructions:

1. Set oven to 350 degrees.
2. Beat eggs in a large bowl until foamy.
3. Beat in flour and sugars until well blended.
4. Blend in butter.
5. Stir in nuts and chips.
6. Pour into unbaked pie shell.
7. Bake 45 to 50 minutes.
8. Serve warm with vanilla ice cream or whipped cream.