

# Toll House Pie I

READY IN



45 min.

SERVINGS



8

CALORIES



574 kcal

DESSERT

## Ingredients

- 0.5 cup brown sugar packed
- 1 cup butter cooled melted
- 2 eggs
- 0.5 cup flour all-purpose
- 1 cup semi chocolate chips
- 1 cup walnuts chopped
- 0.5 cup sugar white

## Equipment

bowl

oven

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, beat the eggs until foamy.

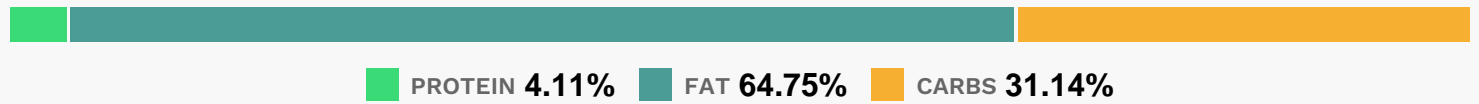
Add the flour, white sugar and brown sugar; beat until well blended. Blend in the melted butter. Stir in the chocolate chips and walnuts.

Pour batter into one unbaked 9 inch pie shell.

Bake at 325 degrees F (165 degrees C) for 1 hour.

Serve warm with whipped cream or ice cream, if desired.

## Nutrition Facts



## Properties

Glycemic Index:26.89, Glycemic Load:13.25, Inflammation Score:-6, Nutrition Score:10.061739122738%

## Flavonoids

Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg

## Nutrients (% of daily need)

Calories: 573.91kcal (28.7%), Fat: 42.33g (65.12%), Saturated Fat: 20.79g (129.97%), Carbohydrates: 45.79g (15.26%), Net Carbohydrates: 42.8g (15.57%), Sugar: 34.53g (38.37%), Cholesterol: 103.28mg (34.43%), Sodium: 204.74mg (8.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.35mg (6.45%), Protein: 6.05g (12.1%), Manganese: 0.86mg (43.15%), Copper: 0.54mg (26.99%), Magnesium: 67.55mg (16.89%), Vitamin A: 782.67IU (15.65%), Phosphorus: 146.68mg (14.67%), Iron: 2.51mg (13.96%), Selenium: 9.16µg (13.08%), Fiber: 2.99g (11.96%), Folate: 34.79µg (8.7%), Zinc: 1.28mg (8.5%), Vitamin B1: 0.12mg (8.28%), Vitamin B2: 0.13mg (7.87%), Potassium: 240.96mg (6.88%), Vitamin E: 1.01mg (6.76%), Vitamin B6: 0.11mg (5.74%), Calcium: 53.96mg (5.4%), Vitamin B3: 0.85mg (4.24%), Vitamin B5: 0.4mg (4.03%), Vitamin K: 4.06µg (3.86%), Vitamin B12: 0.19µg (3.11%), Vitamin D: 0.22µg (1.47%)