



Toll House Walnut Pie

READY IN



45 min.

SERVINGS



10

CALORIES



1282 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 1 cup butter melted
- ☐ 2 eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 9 inch pie shell
- ☐ 1 cup semi chocolate chips
- ☐ 1 cup walnuts chopped
- ☐ 0.5 cup sugar white

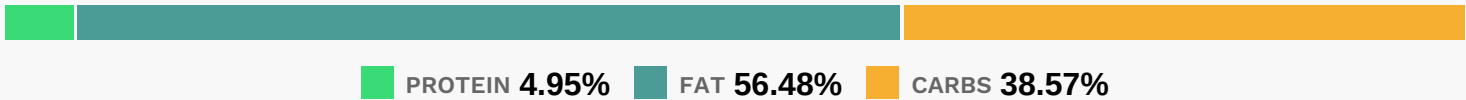
Equipment

- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C).
- ☐ In a large mixing bowl, beat eggs until foamy. Beat in white sugar and brown sugar until ingredients are thoroughly combined, then add flour. Stir well. Blend in melted butter.
- ☐ Stir chocolate chips and walnuts into mixture.
- ☐ Pour mixture into pie shell.
- ☐ Bake in preheated oven for 1 hour.
- ☐ Serve warm with whipped cream or ice cream, if desired.

Nutrition Facts



Properties

Glycemic Index:21.51, Glycemic Load:10.6, Inflammation Score:-7, Nutrition Score:20.022173956684%

Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg

Nutrients (% of daily need)

Calories: 1281.73kcal (64.09%), Fat: 80.79g (124.29%), Saturated Fat: 31.32g (195.76%), Carbohydrates: 124.15g (41.38%), Net Carbohydrates: 117.26g (42.64%), Sugar: 27.63g (30.7%), Cholesterol: 82.62mg (27.54%), Sodium: 900mg (39.13%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 15.48mg (5.16%), Protein: 15.93g (31.86%), Manganese: 1.49mg (74.3%), Vitamin B1: 0.59mg (39.62%), Folate: 153.83µg (38.46%), Iron: 6.69mg (37.17%), Copper: 0.57mg (28.34%), Vitamin B3: 5.54mg (27.7%), Fiber: 6.89g (27.57%), Selenium: 17.58µg (25.12%), Phosphorus: 246.94mg (24.69%), Vitamin B2: 0.41mg (24.3%), Magnesium: 81.04mg (20.26%), Vitamin K: 16.39µg (15.61%), Vitamin A: 627.93IU (12.56%), Zinc: 1.83mg (12.2%), Vitamin E: 1.64mg (10.93%), Vitamin B5: 1.05mg (10.51%), Potassium: 367.37mg (10.5%), Vitamin B6: 0.18mg (9.09%), Calcium: 77.37mg (7.74%), Vitamin B12: 0.15µg (2.49%), Vitamin D: 0.18µg (1.17%)