

Chocolate Chip Cookie Pie by Lynn's Recipes



Lynn demonstrates how to make a Chocolate Chip Cookie Pie that would make a delicious dessert for a 4th of July dinner. This is great served with vanilla ice cream. From Nestle.

Ingredients:

- 1 unbaked, 9" pie crust, homemade or store bought
- 2 large eggs
- $\frac{1}{2}$ cup all purpose flour
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{3}{4}$ cup butter, softened
- 1 cup semi-sweet chocolate chips

Preheat oven to 325°.

Spray your pie pan with cooking spray and arrange the dough and crimp edges, if desired. Set aside.

Beat eggs in a large bowl on high speed until foamy, about 1 minute. Beat in flour and both sugars. Beat in butter and then stir in the chocolate chips. Carefully spoon into the unbaked pie crust. Bake for 55 minutes. It is done if a knife inserted halfway between center and edge comes out clean. Let cool at least 30 minutes to an hour before slicing. Serve with whipped cream or vanilla ice cream, if desired.

*Note -- I place the pie on a cookie sheet before placing in the oven, in case it spills over. I haven't ever had this happen, but better safe than to have a big mess to clean up.

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Lynn's Recipes: April 2014
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