

TOLL HOUSE PIE

2 EGGS

1/2 C. ALL-PURPOSE FLOUR

1/2 C. SUGAR

1/2 C. LIGHT BROWN SUGAR, FIRMLY PACKED

3/4 C. (1 1/2 STICKS) BUTTER, SOFTENED

1 C. WALNUTS, CHOPPED

1 (6 OZ.) PKG. (1 C.) NESTLE TOLL HOUSE SEMI-SWEET CHOCOLATE MORSELS

1 (9-INCH) PIE SHELL* (UNBAKED)

WHIPPED CREAM OR ICE CREAM (OPTIONAL)

Preheat oven to 325 degrees. In large mixing bowl, beat eggs at high speed until foamy, about 3 minutes. Beat in flour, sugar, and brown sugar until well blended. Beat in softened butter. Stir in walnuts and Nestle Toll House semi-sweet chocolate morsels. Pour into pie shell.

*Bake 55 to 60 minutes or until knife inserted halfway between edge and center comes out clean, and top is golden brown. Cool on wire rack. Serve with whipped cream or ice cream, if desired.

*If using frozen pie shell, use deep-dish style, thaw completely. Place on cookie sheet; increase baking time by 10 minutes.