

Toll House Cookie Sundae Pie

I recently asked my firstborn what he would like me to make him for Thanksgiving and this was his request. This pie is a perfect holiday dessert all dressed up with vanilla bean ice cream, fudge sauce, and caramel sauce. Nuts are optional in the pie, but every family is sure to have a few visit through the holidays! Why not whip up two of these babies by doubling this recipe. That way you can have your pie now, and have your pie later.

For one pie:

- 1 unbaked 9" deep dish pie shell
- 2 large eggs
- 1/2 cup all purpose flour
- 1/2 cup sugar
- 1/2 cup dark brown sugar
- 1 1/2 sticks soft butter
- 1 Tablespoon vanilla
- 1 cup semi-sweet chocolate chip morsels
- 1 cup nuts



Preheat oven to 325 degrees.

Beat eggs in large bowl on high speed until eggs are foamy. Then beat in the flour and sugars. Next add the soft butter and beat. Finally add the chocolate chips and nuts and stir by hand to blend. Spoon into unbaked pie shell.

Bake 55-60 minutes or until a knife inserted in the middle of the pie comes out clean. Serve pie while warm with whipped cream or ice cream, and caramel and hot fudge sauce.