

Chocolate Chip Cookie Dough Pie

Makes 3 pies

Ingredients:

1 lb. fresh OR thawed frozen whole eggs
9 oz. all-purpose flour
8 oz. brown sugar
8 oz. sugar
1 lb. butter OR margarine, melted
16 fl. oz. Karo[®] Light OR Dark Corn Syrup
1-1/2 Tbsp. Durkee[®] Pure Vanilla Extract
1 lb., 8 oz. semi-sweet chocolate chips
7 oz. quick oats (not instant)
8 oz. chopped walnuts
4 (9-inch) unbaked deep dish pie crusts

Directions:

Beat eggs until frothy in large bowl. Whisk in flour, brown sugar and sugar. Stir in butter, corn syrup and vanilla and mix until well blended. Add chocolate chips, oats and walnuts.

Portion filling evenly into 4 crusts. Bake at 350°F for 35 to 45 minutes or until just set in the center. Cool at least 1 hour. Serve with ice cream or drizzle with hot fudge or caramel sauce.