

# German Chocolate Pie

*Linda Barrow*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Yield: 3 pies**

*1 stick butter or margarine  
1 large can evaporated milk  
2/3 cup cocoa  
pinch salt  
1 cup chopped nuts  
6 eggs  
4 cups sugar  
3 tablespoons flour  
1 can coconut flakes  
1 teaspoon vanilla  
3 unbaked pie shells*

Preheat the oven to 325 to 350 degrees.

In a bowl, cream the butter and sugar. Add the milk and eggs, one at a time.

In a bowl, mix the cocoa, flour and salt. Add to the creamed mixture.

Add the nuts, coconut and vanilla.

Pour the filling into three unbaked pie shells.

Bake for 35 minutes. (Do Not Over-cook, as it will set up after being taken out of the oven.)

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Per Serving (excluding unknown items): 6146 Calories; 253g Fat (35.4% calories from fat); 96g Protein; 942g Carbohydrate; 37g Dietary Fiber; 1594mg Cholesterol; 1849mg Sodium. Exchanges: 5 Grain(Starch); 8 Lean Meat; 2 1/2 Fruit; 2 Non-Fat Milk; 44 1/2 Fat; 53 1/2 Other Carbohydrates.