

Derby Pie II

Baton Rouge State-Times

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 8

1 nine-inch unbaked pie shell
1 package (6 ounce) semi-sweet
chocolate pieces
4 tablespoons butter, melted
1 cup sugar
1/2 cup flour
2 eggs
1 cup pecans, chopped

Preheat the oven to 350 degrees.

Spread the chocolate pieces across the bottom of the pie shell.

In a bowl, stir together the melted butter, sugar and flour. Beat in the eggs, one at a time. Stir in the pecans.

Pour the mixture over the chocolate pieces.

Bake for one hour.

Let cool before serving.

Per Serving (excluding unknown items): 285 Calories; 16g Fat (49.6% calories from fat); 3g Protein; 33g Carbohydrate; 1g Dietary Fiber; 69mg Cholesterol; 77mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 3 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	285	Vitamin B6 (mg):	trace
% Calories from Fat:	49.6%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	45.6%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	4.7%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	16g	Folacin (mcg):	14mcg
Saturated Fat (g):	5g	Niacin (mg):	1mg
Monounsaturated Fat (g):	8g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	0
Cholesterol (mg):	69mg	% Refused:	0 0%
	33g		

Food Exchanges

Carbohydrate (g):
Dietary Fiber (g): 1g
Protein (g): 3g
Sodium (mg): 77mg
Potassium (mg): 80mg
Calcium (mg): 14mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): trace
Vitamin A (i.u.): 295IU
Vitamin A (r.e.): 73RE

Grain (Starch): 1/2
Lean Meat: 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 3
Other Carbohydrates: 1 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 285 Calories from Fat: 141

% Daily Values*

Total Fat	16g	25%
Saturated Fat	5g	24%
Cholesterol	69mg	23%
Sodium	77mg	3%
Total Carbohydrates	33g	11%
Dietary Fiber	1g	5%
Protein	3g	

Vitamin A	6%
Vitamin C	0%
Calcium	1%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.