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## **BROWNIE PIE**

*Rhona Elliott*

<b>1 c. sugar</b>	<b>4 T. cocoa</b>
<b>1/2 c. flour</b>	<b>1 tsp. vanilla</b>
<b>1 stick margarine</b>	<b>1/4 tsp. salt</b>
<b>2 eggs</b>	<b>1/2 c. chopped pecans</b>

Combine sugar, flour, softened margarine and eggs. Mix well. Add cocoa, vanilla, and salt. Beat for 5 minutes. Stir in pecans. Pour batter into a buttered 8-inch pie pan. Bake at 350° for 25 minutes.

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## **CHOCOLATE BROWNIE PIE**

*Amanda Dobbs*

<b>1/2 c. margarine</b>	<b>2 eggs</b>
<b>1 oz. semi-sweet chocolate</b>	<b>1 c. chopped pecans</b>
<b>1 c. sugar</b>	<b>1 tsp. vanilla</b>
<b>1/2 c. flour</b>	

Melt margarine and chocolate. Mix in sugar, flour, eggs, pecans and vanilla. Pour into a greased 8-inch pie pan. Bake at 350° for 30 minutes. Cool before serving.

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## **DELICIOUS PIE**

*Lottie Harper*

<b>1 baked pie shell</b>	<b>1 can crushed pineapple, drained</b>
<b>1 can condensed milk</b>	<b>1 carton Cool Whip</b>
<b>1 c. flaked coconut</b>	<b>1 tsp. vanilla</b>
<b>1 c. chopped pecans</b>	

Bake pie shell and cool completely. Combine milk, coconut, pecans, pineapple, Cool Whip and vanilla together and mix well. Pour into cooled pie shell.

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## **EASY PECAN PIE**

*Mildred Hayman*

<b>3 eggs</b>	<b>1 tsp. vanilla</b>
<b>1/2 c. sugar</b>	<b>1 c. chopped pecans</b>
<b>1 c. light or dark Karo syrup</b>	<b>1/2 tsp. salt</b>

Preheat oven to 375°. Beat eggs slightly. Add sugar, Karo, vanilla, nuts and salt. Beat well after each addition. Pour into unbaked pie shell. Bake at 375° for 10 minutes; turn oven to 325° and bake for 40 minutes or until knife inserted comes out clean.