

NO FUSS FABULOUS

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PROMPTLY *announces*  
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-Tenneva JORDAN

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### KENTUCKY CHOCOLATE CHIP NUT Pie

INGREDIENTS NOT INCLUDED YOU WILL NEED:

1 9-INCH PASTRY SHELL, UNBAKED  
4 OUNCES (1 STICK) MELTED BUTTER  
2 LARGE EGGS  
1 TEASPOON VANILLA

Preheat oven to 325. Remove the bag of sugar from jar; set aside. Pour nuts and chocolate chips into pie shell, spreading evenly. In a small mixing bowl, whisk 2 eggs. Empty the sugar and flour bags into the bowl, stirring to blend well. Whisk in 1 teaspoon vanilla and the 4 ounces melted butter. Blend well. Pour batter evenly over nuts and chocolate chips. Bake for 35 to 40 minutes, until nicely browned. Chill thoroughly before cutting. Serve with a dollop of vanilla ice cream.

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