



## ***Chocolate Chip Cookie Pie***

The Caliber Indoor Professional Range is outfitted with a true chef-sized oven that provides even baking results thanks to its proprietary “Tri-flow™” convection technology and ultra-efficient flue design. Making the perfect cookie is now easy with this revolutionary new design of our gas range. Enjoy this delicious cookie pie!

Cream butter and sugar. Add eggs and vanilla and beat well. Add flour and stir well. Fold in chocolate chips and nuts. Pour into a well greased baking pan, or for a true cookie pie pour in a pie shell. Smooth out batter, and bake at 350°F for 45-60 minutes depending on how crisp you prefer your cookie to be.

### ***Ingredients:***

- 1/2 Cup margarine or butter (softened)
- 2 Eggs
- 2 Tablespoons vanilla or bourbon
- 3/4 Cup sugar
- 1 Cup all purpose flour
- 1 Cup chocolate chips
- 1 Cup walnuts or pecans (optional)
- 9” Pastry pie shell (optional)



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