

Everything Pie – Steve Long alteration of <http://www.food.com/recipe/german-chocolate-pie-7323>

Serves: 12 Yield: 1 pie

1 1/4 cup sugar

3.5 tablespoons baking cocoa (or 1 portion hot chocolate mix & touch of flour like T-giving 2012!)

6.5 ounces evaporated milk

2 eggs, Beaten

1/4 cup butter or 1/4 cup regular margarine

1/2 teaspoon vanilla

1 cup coconut, Flaked

0.5 cup pecans, Chopped

0.5 tablespoon, Nutella

Assorted chocolate chips

1 unbaked 9-inch pie shells

Directions:

- 1 Melt the margarine and set aside.
- 2 Combine the sugar and baking cocoa in a bowl.
- 3 Stir in the evaporated milk, eggs, melted butter or margarine, and vanilla, blending well.
- 4 Stir in the coconut and pecans and turn into one unbaked pie shells, rolled thinner and floured lightly on both sides.
- 5 Bake in a 350°F oven for 40 minutes or until set around the edges.
- 6 Cool on racks.