

Mini Pies Derby Style

Ingredients

- 1 Package of store bought pie crusts (with 2 crusts)
- ½ cup butter melted (slightly cooled)
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ½ teaspoon salt
- ½ cup flour
- 1 cup chopped pecans
- 1 cup chocolate chips

Instructions

1. Preheat oven to 350*. Heavily grease a mini pie pan. This recipe will make about 40 mini pies. Set aside.
2. Chop up the pecans into bite-sized pieces. Lightly toast the pecans. You can do that in a frying pan over medium low heat or in an oven on a cookie sheet at 350 for 5 minutes. Let them cool completely. (See note)
3. I used a wooden cutting board but you could use a lightly greased or flour surface to spread out the pie crust.
4. Using something small - like a shot glass or a very small cup cut out small circles. Do a tester crust and put it in the mini pan to make sure it fits. I used a small measuring cup. Prick each pie crust twice with a fork.
5. Now make the pie mixture. Mix together all the ingredients except the chocolate chips and pecans. Once the mixture is combined, fold in the chocolate chips and pecans. Add about a heaping half tablespoon of batter to each pie crust. I use a medium cookie scoop to add the pie mixture to the pie crusts.
6. Bake for about 19-20 minutes until it's a light golden brown. Once they are cooked remove them from the tin. (I take them out while they are still warm.)

You can add a squirt of whipped cream to the top of the mini pie.

They are best warm - but you can pop them in the microwave for about 10 seconds so they are warm again!

