

Chocolate Chess Pie



PREPARATION TIME
10 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
whipped cream



When a recipe calls for eggs, generally large eggs are used. But when medium or extra-large eggs are on sale, take advantage of the savings. Two large eggs will yield 3 tablespoons beaten egg.

SHOPPING LIST

- unsweetened chocolate
- piecrust

ON HAND

- butter • eggs • sugar • salt
- vanilla extract

INGREDIENTS

- 8 tablespoons (1 stick) butter
- 2 (1-ounce) squares unsweetened chocolate
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 (9-inch) unbaked piecrust

SERVES **6**

COOKIN' *Express*

• Use a fork, wooden spoon or wire whisk to mix the filling. An electric mixer will overbeat the ingredients, causing the pie not to set properly.

Make Ahead

When time allows, this pie is best when made 2 to 3 hours beforehand. The extra time will allow the pie to be firm enough to slice.

◆ VARIATION

For a crunchy treat, add 1/2 to 3/4 cup chopped pecans to the pie filling in step 3.

- 1** Preheat oven to 350°F. Melt butter and chocolate in a small saucepan over medium-low heat; stir until smooth.



- 2** Combine sugar, eggs, vanilla and salt in a large bowl; beat with a fork until well mixed.

- 3** Add chocolate mixture to sugar mixture; stir until well combined.



- 4** Pour chocolate mixture into piecrust. Bake until pie appears slightly set toward center, about 35 minutes. Cool completely before slicing.