

French Silk Pie

Source: Adapted from Better Homes and Gardens New Cook Book

1 cup sugar
1 cup butter (2 sticks)
3 squares unsweetened chocolate,
melted and cooled
1 teaspoon vanilla
3 eggs
pastry shell

Makes 10-12 servings
Prep: 25 minutes plus chilling
Baking: 10 minutes at 450°

Make one crust for shell or use refrigerated pie crust. Place in pie pan and trim edges, pricking bottom and sides. Bake at 450° 10-12 minutes. Cool completely.

Beat sugar and butter with electric mixer on medium about 4 minutes or until fluffy. Stir in chocolate and vanilla. Add eggs, 1 at a time, beating on high speed after each addition and scraping sides of bowl constantly.

Transfer to cooled pastry shell. Cover; chill 5-24 hours or until set.

Comments: Margarine cannot be substituted for butter.

This is best if the sugar and butter is VERY well beaten. Also, if the pastry shell is not completely cooled, the mixture right next to the shell will melt.

Serving straight from the refrigerator gives a consistency closer to ice cream. To get the pudding-like consistency found in restaurants, leave at room temperature for 30-60 minutes.