

Judys French Silk Chocolate Pie

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*4 squares unsweetened
chocolate
4 eggs
2 sticks butter, softened
2 teaspoons vanilla
1 1/2 cups sugar
pre-baked pie crust*

In a double boiler, melt the chocolate, sugar and butter together. Remove from the heat.

Add the eggs and vanilla, stirring continuously until creamy. Pour the filling into the unbaked pie crust.

Refrigerate for two to four hours.

Per Serving (excluding unknown items): 3700 Calories; 266g Fat (61.5% calories from fat); 39g Protein; 336g Carbohydrate; 17g Dietary Fiber; 1345mg Cholesterol; 2172mg Sodium. Exchanges: 2 Grain(Starch); 4 Lean Meat; 51 Fat; 20 Other Carbohydrates.