

Chocolate Chess Pie II

Mary Eliza Davis

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

*1/2 stick margarine or
butter, softened
1 1/2 cups sugar
3 1/2 tablespoons cocoa
1 teaspoon vanilla
2 eggs
1 small can evaporated milk
1 unbaked nine-inch pie
shell*

Preheat the oven to 350 degrees.

In a bowl, cream the margarine. Add the sugar, cocoa and vanilla. Mix well.

Add the eggs and evaporated milk. Mix well.

Pour the filling into the pie shell.

Bake for 30 minutes.

Per Serving (excluding unknown items): 2110 Calories; 78g Fat (32.0% calories from fat); 34g Protein; 337g Carbohydrate; 6g Dietary Fiber; 622mg Cholesterol; 882mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 2 Non-Fat Milk; 14 Fat; 20 Other Carbohydrates.