

# Chocolate Seduction Pie

Linda Jones

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 pound butter  
1 cup half-and-half  
10 tablespoons cocoa  
5 cups sugar  
2 eggs  
2 teaspoons vanilla  
2 ten-inch prebaked pie shells  
raspberry jam*

Preheat the oven to 350 degrees.

In a saucepan, cook the butter, half-and-half cocoa and sugar until the sugar dissolves. Cool.

Beat in the eggs and vanilla.

Pour the mixture equally into the two pie shells.

Bake for 50 minutes.

In a saucepan, melt raspberry jam. Spread the melted jam as a glaze on the top of the pies.

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Per Serving (excluding unknown items): 7421 Calories; 385g Fat (45.0% calories from fat); 27g Protein; 1032g Carbohydrate; 18g Dietary Fiber; 1418mg Cholesterol; 3911mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 75 1/2 Fat; 67 Other Carbohydrates.