



French Silk Pie

Ingredients

- 1 cup sugar
- 3/4 cup butter, softened
- 3 eggs
- 3 oz unsweetened chocolate, melted and cooled
- 1 1/2 tsp vanilla
- 1 8 or 9 inch pie crust

Directions:

Beat sugar and butter until fluffy (the fluffier the better). Add cooled chocolate and vanilla. Beat until fluffy. Add eggs one at a time. Beat until thoroughly mixed scraping the bowl constantly.

Pour into pie shell. Chill 1 hour and garnish with whipped cream and chocolate curls.