


Recipe For: Chocolate Chess Pie - from Nelda Marecki

Ingredients & Directions:

Servings: Serves 6-8



1 - 9 or 10 inch unbaked pie shell  
1/4 lb. margarine or butter  
1 cup brown sugar  
1/2 cup white sugar  
1 Tbsp. flour, mixed with the white sugar  
2 eggs  
1/2 egg shell of milk  
1 tsp. vanilla  
1 1/2 blocks unsweetened chocolate




Notes: continued below


Recipe For: Chocolate Chess Pie (cont...)

Ingredients & Directions:

Servings:



Preheat oven to 475°F.  
Bake crust at 475°F for 3 minutes. Remove from oven and let cool.  
RESET OVEN TO 325°F.  
Melt chocolate with butter (or margarine) in a small pan on low heat, or in a microwave oven.  
Beat the eggs to mix and add sugars, flour, milk and vanilla. Mix well.  
Add chocolate mixture and stir until well blended.  
Pour into pie shell.  
  
Bake in oven at 325°F for 35 to 40 minutes.



Notes: