

Easy French Silk Chocolate Pie

Ingredients

- 1 prebaked, cooled pie crust*
- 4 oz (4 squares) unsweetened chocolate
- 1 cup unsalted butter, softened
- 1¼ cups sugar
- 2 tsp of a good vanilla
- 4 whole eggs

Instructions (for pie filling)

1. In a small glass bowl, melt chocolate using 15 second increments in the microwave set on 50% power, stirring often.
 2. In a large bowl, cream the butter while gradually adding the sugar. You **must** beat this mixture until it is pale colored, light, and fluffy. This is necessary for the success of this recipe.
 3. Slowly blend in the chocolate and vanilla.
 4. Add the eggs, one at a time. **beating for 5 minutes** at medium speed after each addition (20 minutes total).
 5. Pour into the baked crust; cool for several hours. Garnish as desired.
- * A chocolate crust works great for this recipe as it adds another layer of flavor.