

Chocolate Pie

- 3 sticks butter or margarine
- 3 squares of chocolate – unsweetened for less sweet pie or sweet for sweeter pie
- 3 cups sugar
- 6 eggs
- $\frac{1}{4}$ tsp salt
- 3 tsp vanilla
- Pie Crust
- Whipped Cream if you like

Method – Melt together the butter and chocolate in the microwave. Use bursts of 30-45 seconds, stirring between each one until all the chocolate is melted and smooth. Stir in the sugar, salt, and vanilla. Beat eggs in individually. Pour into unbaked pie shells – makes 2 deep dish or 3 small pies. Bake at 350 for 25-30 minutes. Cool and refrigerate. Serve with whipped cream if you like.