



French Silk Pie

INGREDIENTS

- 1 Cube Butter
- 3/4 Cup Sugar
- 1 Sq. Baker's Chocolate
- 1 tsp. Vanilla
- 2 Eggs
- 1 Pie Crust (ready made chocolate or vanilla)
- Cool Whip (optional)
- Sprinkles (optional)

DIRECTIONS

Cream butter, sugar, and vanilla. Melt the chocolate in the microwave or on the stovetop in a double boiler, making sure you don't burn the chocolate. Add the chocolate to your sugar mixture. Add eggs, one at a time, beating for five minutes after each egg. Pour mixture into piecrust. Top with Cool Whip and chocolate sprinkles if you have them. Cover and refrigerate.

NOTES

This is a recipe from one of Kellie's roommates after her mission. Tina Etchison. Remember Tina and Kim? Fun girls! Anyway, this pie was a real hit, and it's easy to do. You do have to have a mixer though.