

French Silk Pie

Ingredients

- 1/2 C butter, room temperature
- 1 pie shell, baked and cooled
- 3/4 C sugar
- 2 eggs
- 1 oz unsweetened chocolate, melted (2 squares)
- 1 tsp vanilla extract

Directions

Cream butter in mixing bowl. Gradually beat in the sugar with electric mixer, until light colored and well blended. Slowly stir in cooled chocolate, and vanilla extract. Add the eggs, one at a time, beating 5 minutes after each addition, on medium speed. Spoon mixture into cooled, baked pie shell.

Refrigerate at least 2 hours before serving.