

Chocolate Chess Pie

1 1/2 c sugar

1/4 c cocoa

1 T. flour

1 stick marg.

3 eggs

1/2 c milk

2 tes. vanilla

9"

1. Unbaked Pie Shell. 2. Oven rack @ lowest 350°

3. Mix together sugar, cocoa & flour in lg bowl until no lumps remaining. Stir in melted butter. Mix in eggs, one at a time until smooth. Stir in milk & vanilla. Pour into unbaked 9" shell. Bake 45-50 min @ 350° on lowest rack, oven

9" Pie Shell

1 c unsifted flour

1/4 teas salt

1/4 c veg. shortening

2 T. well chilled butter

3 T. ice water

1. Stir flour + salt till mixed. Cut in shortening + butter in pastry blender. (coarse meal) Sprinkle water over mixture; stir in fork till dough forms. Shape into ball. Wrap in plastic wrap. Refrigerate 1 hr.

2. Roll out dough on lightly floured surface into 11" circle. Fit into 9" pie plate. Roll up pastry onto rim of plate; flute or slope as desired.