

Our State eats

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Angus Barn's Chocolate Chess Pie

Yield: 8 servings.

- 1 unbaked pie shell
- 1 stick of butter
- 2 (1 ounce) bakers semi-sweet chocolate baking squares
- 1 cup sugar
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1 dash salt

Melt butter and chocolate.

Mix with other ingredients which have been blended together.

Pour into a pie shell and bake 35 minutes (no longer) at 350°.

Top with whipped cream.



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