

# Our State eats

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## Shirley Payne's Chocolate Cream Pie

*Yield: 6 servings.*

- ¾ cup salted butter, at room temperature**
- 1⅛ cups granulated sugar**
- 6 ounces unsweetened chocolate, melted**
- 1 teaspoon vanilla extract**
- 3 large eggs**
- 1 deep-dish piecrust, baked per package instructions**
- 2 cups whipped topping**
- Chocolate shavings (for garnish)**

In a large bowl, use an electric mixer to cream together butter and sugar until light and fluffy, or until sugar has dissolved.

Stir in melted chocolate and vanilla. Mix well.

Add 1 egg at a time, beating on high speed for 5 minutes per egg, for a total of 15 minutes.

Pour filling into piecrust and refrigerate for at least 6 hours or overnight.

Spread whipped topping over pie and garnish with chocolate shavings.



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