

French Silk Chocolate Icebox Pie

Here's the formula for filling one 8" backed pie shell. I usually double the recipe and fill a 9" shell.

¾ c. Powdered Sugar

¼ lb. butter

¼ lb Semi-sweet Chocolate Chips

½ t. Vanilla

3 eggs

1 c. heavy cream, whipped

Cream the sugar and butter together, whipping generously. Melt the chocolate in the top of a double-boiler or microwave and beat into the mixture. Add the vanilla. Now add the eggs, one at a time, beating each egg thoroughly at high speed. Pour the mixture into the shell. Place in the refrigerator to cool until serving time. Top it with cream whipped stiff and piled high. Garnish with shavings of chocolate. The secret of the pie is lots and lots of beating.