Taste of the Department Entry Form

Name of Contestant: Sharon Goosh

Entry #: 13

French Silk Pie

Pastry for a single-crust 9” pie, baked and cooled

1 cup white sugar
¾ cup butter at room temperature (not margarine because some brands produce a non-fluffy, sticking filling when used in this pie)

2 squares (2 oz.) unsweetened chocolate, melted and cooled

1-1/2 tsp. vanilla

½ pint whipping cream, sweetened and whipped

for garnish if desired: chocolate curls, sweetened whipped cream

In large mixing bowl, cream sugar and butter about 4 minutes or until very light. Blend in cooled chocolate and vanilla. Add eggs, one at a time, beating on medium speed of electric mixer for 2 minutes after each addition, scraping sides of bowl constantly. Fold in whipped cream. Turn into baked pastry shell. Chill several hours or over-night until set. Garnish with whipped cream and chocolate swirls if desired. Cover and chill to store.