

CHOCOLATE CHESS PIE SENT TO CVC BY BRENDA HALLMARK 11.2022

FROM HER MOTHER DORIS FROM LYNCHBURG, VIRGINIA

INGREDIENTS:

1 1/2 cups granulated sugar

1 Tablespoon flour

3 Tablespoons Hershey's cocoa

2 eggs

1/2 stick margarine, melted

1/2 cup sweet milk

1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees.

In a medium size bowl, combine the sugar, flour and cocoa.

Add in the eggs, margarine, milk and vanilla and beat until smooth. (she used a hand mixer)

Pour into an unbaked pie shell that has been pricked on the bottom, then place in a 350 degree oven and cook for 40-45 minutes or til set/cooked in the middle. Allow to cool completely before slicing.