

## Recipe for: French Silk Chocolate Pie

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### Ingredients

Pie Shell; baked pie shell or cookie crust base in a springform pan

(We crush wafer thin chocolate cookies and combine with melted butter for our base crust)

2 Sticks Butter

1 and 1/3rd cup Sugar

3 Squares unsweetened Chocolate (Melted)

2 tsp Vanilla

4 Eggs

### Directions

Cream Butter and Sugar in Stand Mixer (With your Beater Blade attached blade)

Blend in melted chocolate and vanilla

Add eggs one at a time beating each for 5 minutes at medium speed

Pour into baked pie shell or spring form pan. I use a 10" pan, but smaller would be okay and the pie would be a little taller. Refrigerate for at least two hours. Overnight is better. Freezes well too. Cover well

Favorite tools for this recipe:

The Beater Blade attachment is fantastic. No need to stop the bowl during those 5 minute mixing times

The Chef'n Switch-It gets every ounce of filling out of the mixing bowl and into the pie crust

The Zyliss measuring cups are a staple in our kitchen for this and many more recipes