

## ❧ Minny's Chocolate Pie ❧

**1 1/2 cups sugar**  
**1/4 butter, melted**  
**1/4 tsp. salt**  
**1 tsp. vanilla extract**  
**3 tbsp. unsweetened cocoa**  
**2 eggs, slightly beaten**  
**1 (5 1/2 oz) can evaporated milk**  
**Uncooked pie shell**  
**Cool Whip**

Bring pie shell to room temperature.  
Crimp edges by using your index finger to make a "v."  
Prick bottom and sides with a fork.  
Set aside.

Preheat oven to 350 degrees

Mix sugar, cocoa and melted butter in a mixing bowl; mix well.  
Add eggs and beat with a mixer (or by hand) for 3-5 minutes.  
Add salt, milk and vanilla; mix well.  
Pour filling into prepared pie crust.

Bake 40-45 minutes or until pastry is browned and filling is slightly set  
in the middle. Maybe refrigerated or served at room temperature.

Top each slice with a dollop of Cool Whip before serving.

**Enjoy!**