



CREAMY CHOCOLATE PIE

Makes one 9-inch pie

- 1 (9-inch) baked pastry shell
 - 3 (1-ounce) squares unsweetened or semi-sweet chocolate
 - 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{4}$ cup hot water
 - 1 teaspoon vanilla extract
 - 1 cup ($\frac{1}{2}$ pint) whipping cream
- Additional whipped cream or whipped topping**
Shaved chocolate

In heavy saucepan, over medium heat, melt chocolate with sweetened condensed milk and salt. Cook and stir until *very thick* and fudgy, 5 to 8 minutes. Add water; cook and stir until thickened and bubbly. Remove from heat; add vanilla. Cool 15 minutes. *Chill thoroughly*, 20 to 30 minutes; stir. In large mixer bowl, beat 1 cup whipping cream until stiff; fold into cooled chocolate mixture. Pour into prepared pastry shell. Chill 3 hours or until set. Garnish with additional whipped cream and shaved chocolate. Refrigerate leftovers.

