

# Our State eats

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## Chocolate Chess Pie

*Yield: 8 servings.*

- ½ cup salted butter, melted**
- 1 cup sugar**
- 4 tablespoons cocoa powder**
- 3 eggs**
- 1 (5-ounce) can evaporated milk**
- 1 teaspoon vanilla extract**
- 1 (9-inch) deep-dish pie shell (unbaked)**
- Whipped cream (optional)**

Preheat oven to 325°. In a bowl, combine butter, sugar, cocoa, eggs, evaporated milk, and vanilla. Mix well. Pour the mixture into the pie shell and spread it evenly along the edges. Bake for 45 minutes. Serve with whipped cream (optional).



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