

Chocolate Chess Pie

Specialty of the House recipe

The recipe for the Angus Barn's famous chocolate chess pie originally appeared in The News & Observer's Specialty of the House column in 2000.

1/2 cup (1 stick) butter

2 (1-ounce) squares Baker's semisweet chocolate

1 cup sugar

2 eggs, beaten

1 teaspoon vanilla

Dash of salt

1 unbaked pie shell

Whipped cream for topping, optional

PREHEAT oven to 350 degrees. Melt butter and chocolate in the top half of a double boiler. In a separate bowl, mix together sugar, eggs, vanilla and salt. Add melted chocolate mixture and mix until well-combined. Pour mixture into pie shell and bake until set, 30 to 35 minutes. Allow to cool and top with whipped cream, if desired.

Yield: 8 servings.