**Chocolate Chess Pie**

1 ½ cups sugar

4 tablespoons [unsweetened cocoa powder](http://amzn.to/1j5M8S9)

2 eggs, lightly beaten

2/3 cup evaporated milk

1 teaspoon [vanilla extract](http://amzn.to/1SWcTFB)

Pinch of salt

4 tablespoons butter, melted

1 9-inch pie crust (refrigerated or homemade), uncooked

Whipped cream for serving

1.       Preheat oven to 350 degrees.

2.       In a medium bowl, whisk together sugar and [cocoa powder](http://amzn.to/1j5M8S9)until blended.

3.       Add eggs, evaporated milk, [vanilla](http://amzn.to/1SWcTFB), salt, and butter. Mix well and pour into prepared pie crust.

4.       Bake for about 45 minutes. There will still be a little giggle in the middle when you shake it. Cool completely before slicing. I like to chill it in the refrigerator before serving.

5.       Serve with whipped cream.

http://www.servedupwithlove.com/2015/01/guest-post-chocolate-chess-pie-by-spicy.html