

Creamy Chocolate Pie (Houston Chronicle)

3 (1 oz.) squares unsweetened chocolate
1 can Eagle Brand Sweetened Condensed Milk
¼ t. salt
¼ c. hot water
1 t. vanilla extract
1 c. heavy whipping cream
1 (9 in.) pie pastry, prebaked or the no-bake variety
1 small Cool Whip Extra Creamy
1 (8 oz.) Hershey's chocolate bar

- Over medium heat, melt unsweetened chocolate with milk and salt. Cook and stir until thick and fudgy (5 to 8 minutes). Add hot water. Cook and stir until mixture thickens again and boils. Remove from heat; add vanilla. Cool 15 minutes on stove top, then place in refrigerator for 20 to 30 minutes until chilled.
- Whip heavy whipping cream until thick with stiff peaks. Fold whipped cream into chilled chocolate mixture and pour into pie shell. Chill 3 hours or overnight.
- Top with Cool Whip. Shave the chocolate bar with a potato peeler for garnish. Serve cold and keep refrigerated.