



French Silk Mint Pie

Ingredients:

- 1 chocolate-flavored ready crust pie crust
- 2 cups powdered sugar, sifted
- $\frac{1}{2}$ lb. unsalted butter, softened
- 4 eggs*
- 4 (1 oz.) squares unsweetened chocolate, melted and cooled
- $\frac{1}{4}$ teaspoon mint extract
- $\frac{1}{4}$ teaspoon vanilla extract
- Fresh mint and maraschino cherries, for garnish

Directions:

- Beat sugar with butter in large bowl until smooth.
- Add eggs, 1 at a time, beating well after each addition.
- Add melted chocolate; stir in extracts.
- Mix well; pour into crumb crust.
- Refrigerate until firm.
- Just before serving, garnish with mint and cherries. Cut into small pieces.

** Use clean, uncracked eggs.*

Yield: 1 pie