

Chocolate Chess Pie

BAKING INSTRUCTIONS

Thank you for buying our chocolate chess pie kit. This pie is such a favorite with kids, including our own, we felt it had to be part of the menu right now. We hope it brings some smiles to your household.

1. Wash your hands.
2. Set up your oven with a middle rack with at least 6 inches open above it. Pre-heat oven to 350F. (300F for convection ovens)
3. Pull the quart of chess filling and the chess pie shell from the refrigerator.
4. Place the pie shell on a baking sheet and brush the top of the crimp with half-and-half or milk. If a little runs down into the bottom of the pie shell it is not a problem.
5. Pour the chocolate chess filling into the shell. Use a rubber or offset spatula to spread the filling until it's roughly even across the pie. Don't worry if it's not smooth. It will even out as it bakes.
6. Place the pie on the baking sheet on the middle rack of the oven. Bake for 60-75 minutes (45-60 minutes for convection ovens), turning the pie 180 degrees every 20 minutes.
7. As the pie gets close to done it will souffle (puff up) dramatically. Do not be alarmed. The pie is done when the top of the pie doesn't give when pressed firmly in the middle.
8. Pull the pie from the oven and set aside to cool. The pie will now fall slowly as it cools. Again...do not be alarmed. The finished pie may be slightly concave.
9. In the shop we dust the pie with a little powdered sugar around the edge. This is optional. It's mostly just for looks.
10. Wash your hands.

Keep your fork, there's pie!