

December Recipe – Bunny Jackson’s World Famous Chocolate Chess Pie

On my Facebook page, we had a vote for your favorite Thanksgiving pie: pecan or pumpkin. The votes were evenly split, but my friend and fellow author Amy Shoji mentioned that now that she’s a southern girl, she went all in for Chess Pie. Many of you didn’t know what that was, so I decided to share Taylor Jackson’s family recipe for chocolate chess pie– straight from the recipe cards of her mother, Bunny Jackson. This is a perfect holiday pie and a southern staple – easy, delicious, and divine. Enjoy!

Ingredients

- 1 9-inch single crust pie
 - 1 ½ cups white sugar
 - 3 ½ tablespoons Hersey’s cocoa
 - ½ cup butter, melted
 - 1 can evaporated milk
 - 2 eggs, beaten
 - 1 ½ teaspoons vanilla extract
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Directions

- Preheat oven to 400°
- Mix together sugar, cocoa, and melted butter
- Stir in evaporated milk, beaten eggs, and vanilla
- Pour mixture into unbaked pie shell
- Bake for 10 minutes at 400°
- Reduce heat to 350° and bake for 30 minutes
- Serve with ice cream or fresh whipped cream

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To make a straight-up chess pie, simply eliminate the cocoa.