

From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 1 9-inch single crust pie shell, unbaked
- ✓ 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

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!

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

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

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

