

CHOCOLATE CHESS PIE

Tarte au Chocolat Façon Chess

Source: Southern Living, January 1992

The Gilded Table – January Edition

Prep Time: 15 minutes

Cook Time: 45 minutes | **Yield:** 1 pie (8 slices)



Recipe Description

A Southern classic known for its glossy surface and rich, fudgy center, this chocolate chess pie comes from a January 1992 Southern Living kitchen. Simple, indulgent, and deeply nostalgic, it's a natural fit for winter tables.

Ingredients

- 1 unbaked 9-inch pie crust
- 1½ cups granulated sugar
- 3 tablespoons cocoa powder
- 2 tablespoons all-purpose flour
- ½ cup unsalted butter, melted
- 3 large eggs
- 1 teaspoon vanilla extract
- ¼ cup evaporated milk
- Pinch of salt

Instructions

1. Preheat oven to 350°F (175°C).
2. In a bowl, whisk sugar, cocoa, flour, and salt.
3. Add melted butter, eggs, vanilla, and evaporated milk; mix until smooth.
4. Pour filling into unbaked pie crust.
5. Bake 40–45 minutes until set with a slight jiggle in the center.
6. Cool completely before slicing.

Notes

- The filling firms as it cools
- Serve plain or with lightly sweetened cream
- Keeps well refrigerated