

# Betty's Version of Merrick Inn's French Silk Pie Recipe



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In this video, Betty makes her version of the French Silk Pie from her birthday dinner at Merrick Inn. This is a rich chocolate pie, trimmed with whipped topping in a graham cracker crust. YUMMY!

## Ingredients:

9-inch graham cracker crust, baked and cooled  
1 stick butter (1/2 cup)  
3/4 cup sugar  
2 egg yolks  
2 whole eggs  
2 squares bitter (unsweetened) chocolate, melted and cooled  
1 teaspoon vanilla extract  
whipped topping (for garnish)

Cream 1/2 cup butter and 3/4 cup sugar. Add 2 egg yolks, and beat until well blended. Add 2 whole eggs, one at a time, beating after each addition. Add 2 squares of melted and cooled unsweetened chocolate and 1 teaspoon vanilla extract. Pour into baked and cooled graham cracker crust. Serve with whipped topping on top. This is a wonderful pie for chocolate lovers! It is also an elegant ending to an elegant meal. I hope you enjoy it! --Betty