



Enjoy these printable recipe cards — there is one to keep and one to share! Please visit us at gpb.org/lifeandstyle to find more tips and recipes for easy and elegant entertaining.

Instructions: Download this PDF to your computer. Open in Adobe Reader and print on bright white card stock, cover stock or photo paper. Print at 100% scale. In the print dialog box choose “scale to page: none”, “actual size” or equivalent. Cut with scissors or paper cutter.

Tip: when using an inkjet printer, set to “photo print” or “fine print” for best results. You can also have it printed at your local print shop or office supply store.

Southern Chocolate Chess Pie



Ingredients:

Refrigerated pie crust
1½ cups sugar
3 heaping tablespoons DARK cocoa powder
4 tablespoons unsalted butter, melted
2 large eggs
¾ cup evaporated milk

1 teaspoon vanilla extract
¼ teaspoon salt

Salted Caramel Whipped Cream:

1 cup heavy cream
½ teaspoon vanilla extract
2 tablespoons salted caramel sauce

Directions:

Preheat oven to 350 F. Place pie crust in a 9-inch pie plate and crimp the edges. Whisk the sugar, eggs, cocoa, melted butter, vanilla extract, evaporated milk and salt together thoroughly. Pour into pie shell and bake 45 minutes. Meanwhile whip the heavy cream, vanilla and salted caramel sauce together in a stand mixer until soft peaks form. Allow pie to cool, refrigerate and serve with salted caramel whipped cream.

Southern Chocolate Chess Pie



Ingredients:

Refrigerated pie crust
1½ cups sugar
3 heaping tablespoons DARK cocoa powder
4 tablespoons unsalted butter, melted
2 large eggs
¾ cup evaporated milk

1 teaspoon vanilla extract
¼ teaspoon salt

Salted Caramel Whipped Cream:

1 cup heavy cream
½ teaspoon vanilla extract
2 tablespoons salted caramel sauce

Directions:

Preheat oven to 350 F. Place pie crust in a 9-inch pie plate and crimp the edges. Whisk the sugar, eggs, cocoa, melted butter, vanilla extract, evaporated milk and salt together thoroughly. Pour into pie shell and bake 45 minutes. Meanwhile whip the heavy cream, vanilla and salted caramel sauce together in a stand mixer until soft peaks form. Allow pie to cool, refrigerate and serve with salted caramel whipped cream.