



## CHOCOLATE CHESS AND CHILE PIE

4 large eggs  
1 c. sugar  
1 tsp. red chile powder  
6 ounces (1 c.) semisweet chocolate chips, melted  
1 c. heavy cream  
6 T. unsalted butter, melted  
1-9 inch pre-baked pie crust  
¼ c. confectioner's sugar  
½ tsp. vanilla extract

Preheat oven to 325 degrees.

In a medium bowl, beat the eggs and sugar together until light and fluffy. Add the red chile powder and beat until well blended. Add the melted chocolate chips, ½ c. of the heavy cream and the melted butter. Mix until well blended. Pour this mixture into the pre-baked pie crust. Bake until the mixture is set, 30 to 35 minutes. Remove the pie from the oven and let cool on a wire rack, then chill. Just before serving, whip the remaining ½ c. cream until soft peaks form, add the confectioner's sugar and vanilla, continue beating until firm peaks form. Serve the pie with a dollop of whipped cream. For extra heat, add  $\frac{1}{8}$  to  $\frac{1}{4}$  tsp. of red chile powder to the whipped cream for an extra kick.

Yield: 6-8 servings