French Silk Chocolate Pie

Ingredients:

One 9 inch uncooked pie crust
3 oz unsweetened chocolate, cut into pieces
1 c butter softened (do not use margarine)
1 c sugar 4 eggs
1/2 t vanilla
Whipped Cream for garnish

Directions:

Preheat oven to 450F.
Use a fork to gently prick the pie crust before baking, bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.
In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.
Add eggs 1 at a time, beating on high speed 2 minutes after each addition, beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream. Cover and refrigerate any remaining pie.

Nutritional Information:
1 Serving (1 Serving) Calories 430 (Calories from Fat 270), Total Fat 30g (Saturated Fat 18g, Trans Fat 1/2g), Cholesterol 135mg; Sodium 260mg; Total Carbohydrate 33g (Dietary Fiber 1g, Sugars 21g), Protein 4g; Percent Daily Value*: Calcium ; Exchanges: 1 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 5 1/2 Fat; Carbohydrate Choices: 2; *Percent Daily Values are based on a 2,000 calorie diet.

Source: http://www.pillsbury.com/recipes/printrecipe?RecipeId=5a6a0649-a480-4f58-9007-0188ded0bacd