

Sweetened Condensed Chocolate Milk Pie - via CakeSpy.com

1 unbaked pie crust
1 can (14 ounces) sweetened condensed milk
10 ounces dark chocolate

Preheat the oven to 350 degrees F.

In the top of a double boiler, melt together the sweetened condensed milk and chocolate until totally combined and smooth and thick. Ohhhh baaaaaby.

Pour the mixture into the pie shell. Bake for 30-45 minutes, or until "set" on the edges (but still with a distinct jiggle in the middle; it will set and firm as it cools) and the crust is golden. Now, I'll tell you at this moment: that big time range is because I baked this pie at high altitude, and that can make things screwy. At sea level, it might be on the lower end of things. Just keep an eye on it, ok?

Remove from oven, and let cool to room temperature. Transfer to the fridge to chill for 1-2 hours before serving so it can attain the perfect texture.

Enjoy!