Chocolate Chess To-Die-For Pie

Ingredients:

1 ½ cups white sugar
3 tablespoons unsweetened cocoa powder
2 eggs
1 five-ounce can evaporated milk
¼ cup melted butter
1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350.

2. Mix sugar and cocoa together. Beat the eggs then add to the cocoa mixture. Beat in the milk, butter, and vanilla.

3. Pour mixture into a 9 inch unbaked pie shell and bake at 350 for 45 minutes or until set. Cool before slicing.