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It's Thanksgiving! Now get your pie on!

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The first-place winner: French Silk Pie

Submitted by Page Cannon of Concord

Crust

2 egg whites

½ cup sugar

1/8 teaspoon salt

1/8 teaspoon cream of tartar

½ vanilla

½ cup chopped pecans

Filling

½ cup butter

¾ cup sugar

1 ½ squares unsweetened baking chocolate, melted

1 teaspoon vanilla

2 egg yolks

2 eggs

Sweetened whipped cream

For crust, beat egg whites until stiff, gradually adding sugar, salt and cream of tartar. Fold in vanilla and pecans. Pour into a 9-inch pie pan. Bake at 300 degrees for an hour. Remove and allow to cool completely.

For filling, cream the butter and sugar. Blend in cooled, melted chocolate and vanilla. Add yolks and eggs, one at a time, beating 5 minutes between each egg and yolk (for a total of 20 minutes). Continue beating as necessary until sugar is completely dissolved. Pour filling on top of cooled crust and refrigerate until firm. Top with sweetened whipped cream.