

Debra's Chocolate Cream Pie

Yield: 8 servings

Ingredients:

1 cup white sugar	3 egg yolks
1/3 cup all-purpose flour	2 T. butter
½ tsp. salt	1 tsp. vanilla extract
2 cups whole milk	1 (9in.) pie shell, baked
1/3 cup cocoa	

Directions:

1. Combine sugar, flour, salt, cocoa in a 2 qt. sauce pan. Stir well, then add milk. Stirring constantly, cook over medium heat until mixture begins to bubble. Continue stirring for 2 minutes.
2. Mix a little of the hot mixture into the egg yolks, beating rapidly to avoid cooking the yolks. Stir the warm yolk mixture into the remainder of the chocolate mixture, and cook for an additional 90 seconds. Remove from heat, and stir in butter and vanilla.
3. Pour filling into baked pie shell and chill until set. Top with meringue.

Meringue

Ingredients:

3 egg whites	½ tsp. vanilla extract
¼ tsp. cream of tartar	½ cup white sugar
¼. tsp. salt	

Directions:

1. In a large bowl, beat egg whites, cream of tartar, and salt until soft peaks form. Add vanilla, and slowly beat in sugar until very stiff and glossy. Spread mixture onto set 9" pie.
2. Bake at 350 degrees F for 20-25 minutes until golden brown. Cool.