

Chess Pie

Thom Hackett
Makes: 2 Deep Dish Pies



Chess pie is one of my favorite pies but the traditional pie made with vinegar just didn't work out for this recipe. I changed the vinegar for fresh lemon juice and I think it really gave my pie a great taste. I think you will agree.

Ingredients

3 cups white sugar
1½ cups brown sugar
3 tablespoons cornmeal
1 teaspoon salt
3 tablespoons flour
6 eggs
4 tablespoons fresh lemon juice
2 cups whole milk
3 teaspoon vanilla
1 stick butter, melted
Unbaked Pie Shell

Cooking Method

Pre-Heat Oven to 375°

1. Combine the sugars, salt, corn meal and flour. Blend well.
2. Add eggs and mix well.
3. Add lemon juice, vanilla, milk and blend well.
4. Add melted butter and mix.
5. Pour into 2 deep dish pie shells.

Bake 15 minutes at 375° on the bottom rack of the oven; reduce heat to 350° and bake 30 minutes longer.