

Chocolate Pie

Thom Hackett

Original Recipe is from my Grandmother Gladys Hackett

Servings: 8



Ingredients

1 pie shell, baked

FILLING:

Dry Ingredients:

3 tablespoons flour

3 tablespoons cocoa

1 cup sugar

Moist Ingredients:

1 tablespoon butter

2 cups milk

3 egg yolks, save the whites

1 teaspoon vanilla

MERINGUE:

3 egg whites (bring to room temperature)

¼ teaspoon vanilla

¼ teaspoon cream of tartar

6 tablespoons sugar

Cooking Method

Bake Pie Shell.

CHOCOLATE PIE:

1. Blend all dry ingredients together.
2. First add the egg yolks, milk, butter and vanilla and cook over medium heat in a heavy saucepan until the mixture is thick.
3. Pour into a baked pie shell.

MERINGUE:

1. Combine ingredients and beat until mixture peaks.
2. Placed on pie.
3. Bake for 15 minutes at 350° F.