Granny Winters' Chocolate Cream Pie

Description

Ok, this is the best chocolate cream pie and we all lined up for a piece when it was offered.

Summary

Yield: 1
Prep Time: 45 minutes
Category: Desserts
Cuisine: American
Tags: chocolate pie, cream pies

Ingredients

- 1 cup sugar
- 1 cup flour
- 3 squares unsweetened chocolate, chopped
- 1 tsp salt
- 2 tbsp butter
- 2 cups milk
- 3 slightly beaten egg yolks
- 1 tsp vanilla, can add a little more
- 1 baked pie shell

Instructions

Bake pie shell according to baking directions for pie shells.

Combine sugar, flour, salt, milk and chopped chocolate. Cook and stir (using wire whisk) over Medium high heat until bubbly. Cook and stir 2 more minutes. Remove from heat.

Stir a moderate amount of hot mixture into egg yolks, immediately return to hot mixture. Cook 2 minutes stirring constantly. Remove from heat. Add butter and vanilla. Pour into cooled pastry pie shell.

Spread Meringue atop pie and bake 350 on rack one level above middle of oven. Bake 12 to 15 minutes until nicely browned. Cool and refrigerate.

Meringue Recipe:

3 egg whies (room temperature)

1/2 tsp vanilla

1/4 tsp cream of tartar

6 T sugar

Beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add sugar beating until stiff and glossy peaks form and all sugar is dissolved.

Spread meringue over hot filling, sealing to edge of pastry. Bake 350 on oven rack above middle of oven rack. Bake 350, 12-15 minutes of oven til meringue is golden. Cool and refridgerate.