

Rob's Chocolate Pie

Ingredients:

- 2 cups sugar
- 5 heaping Tablespoons of cocoa
- 3 Tablespoons corn starch
- 4 cups milk
- 6 egg yolks
- 1 stick butter or margarine
- 1 teaspoon vanilla
- baked pie shell



Preparation:

Mix dry ingredients together. Add eggs, butter, and vanilla. Whisk in the milk. Cook over medium heat until thick, stirring often. Pour into baked pie shell(s). Apply meringue (recipe below) and bake at 325° for 25 to 30 minutes or until meringue is brown. Chill thoroughly. Makes: 2 pies.

4 Egg White Meringue

Ingredients:

- 4 egg whites
- 1 teaspoon vanilla
- ½ teaspoon cream of tartar
- ½ cup sugar

1. Allow egg whites to stand at room temperature for 30 minutes. In a large mixing bowl combine egg whites, vanilla, and cream of tartar. Beat on medium speed for about 1 minute or until soft peaks form.
2. Gradually add sugar, one tablespoon at a time. Beat on high for about 4 minutes more or until mixture forms stiff glossy peaks and sugar dissolves.
3. Immediately spread meringue over hot pie filling, carefully sealing to edge of pastry to prevent shrinkage. Bake as directed above.