

Chocolate Cream Pie

1 ¼ cups sugar	2 cups milk
½ cup all-purpose flour	¼ cup butter
¼ cup cocoa	1 tsp vanilla
Dash of salt	1 baked 9" pie crust
4 egg yolks	

Preheat oven to 325.

Combine sugar, flour, cocoa, and salt in a saucepan, set sugar mixture aside.

Combine egg yolks and milk, stir into sugar mixture. Add butter.

Cook over medium heat, stirring constantly, until mixture thickens and boils. Remove from heat. Stir in vanilla. Spoon into pastry shell. Spread meringue over hot filling, sealing to edge of pastry. Bake for 25 – 28 minutes.

Meringue

4 egg whites	½ cup sugar
½ to ¾ tsp cream of tarter	½ tsp vanilla

Beat egg whites and cream of tarter at high speed with electric mixer just until foamy. Gradually add sugar, one tsp at a time, beat until stiff peaks form and sugar dissolves (2 – 4 minutes). Add vanilla, beating well. Yield enough for 1 9" pie.