

# Chocolate Pie

7/8 cup sugar

5 level tbsp cocoa

5 level tbsp cornstarch

$\frac{1}{2}$  tsp salt

3 eggs (though Nanny often uses 4)

3 cups milk

1  $\frac{1}{2}$  tsp vanilla 3 tbsp butter or margarine

2 rounded tbsp powdered sugar

Thoroughly mix sugar, cocoa, cornstarch and salt. Set aside. Beat egg yolks well, then add 1 cup of milk, mixing thoroughly. Add to dry mixture. Add rest of milk and cook over medium heat until thick, stirring often, if not continuously. Add vanilla and butter. Mix well and pour into an 8 or 9-inch pie shell.

Beat egg whites until stiff. Add few drops of vanilla and the powdered sugar. Beat until stiff and pour over pie. Brown in oven at 350 degrees.