



Creamy Chocolate Pie

INGREDIENTS:

- 1 1/2 cups sugar
- 2 tablespoons cornstarch
- 5 tablespoons of cocoa
- 3 egg yolks, beaten
- 2 cups hot milk
- 1 stick (1/2 cup) butter, melted
- 1 1/2 teaspoons of vanilla

DIRECTIONS:

- Prepare a graham cracker or a plain baked pie crust. Since I rarely make pie, I just used a refrigerated pie crust and baked it according to the package. If you have a favorite crust recipe, now's the time.
- In a large, heavy saucepan, combine dry ingredients together.
- Heat milk over stove or in the microwave and add it gradually to the dry ingredients, stirring as you add.
- Add butter and egg yolks and mix well.
- Cook on stove over low heat until thickened, stirring constantly. (Cook until it is a very thick custard-like consistency)
- Remove from heat
- Mix in vanilla.
- Pour into prepared pie crust and chill several hours or overnight.
- Enjoy!