

Granny's Chocolate Cream

1 DEEP DISH PIE CRUST (PRE-BAKED)

1 CUP WATER

1 CUP EVAPORATED MILK

1 CUP SUGAR

2 HEAPING TBSP. COCOA

3 TBSP. CORN STARCH

4 EGG YELLOWS (SAVE THE WHITES)

1/4 STICK SALTED BUTTER

1 TSP. VANILLA

Prick pie crust with a fork and bake in 375-degree oven for 10 minutes or until golden brown.

In a glass batter bowl combine sugar, cocoa, and corn starch. Whisk well. Add milk, water and egg yellows and whisk well.

Place in microwave on high for 4 minutes.

Take pudding out and whisk well! Put it back in microwave at 1-minute intervals until thick and creamy.

Take out and whisk in vanilla and butter. Place in a pre-baked pie crust. Top with meringue and bake in **350-degree** oven for 20-25 minutes until golden brown.

Mix Meringue while pudding is in microwave:

Place 4 egg whites in stand mixer with wire whisk on highest setting. Add 1/4 cup sugar slowly and cream of tartar. Beat 4 minutes.

Caution: *Meringue is raw eggs you must cook before serving.*