

Chocolate Cream Pie

1/3 CUP CORNSTARCH

1 1/4 CUP GRANULATED SUGAR

DASH SALT

1/2 CUP COCOA

**3 CUPS WHOLE MILK (I USE 2 CUPS OF SKIM AND
3/4 CUP OF EVAPORATED MILK)**

4 TBSP. SALTED BUTTER OR MARGARINE

1 1/2 TSP. VANILLA EXTRACT

**WHIPPED TOPPING OR SWEETENED WHIPPING
CREAM**

**READY-MADE GRAHAM CRACKER CRUST OR
CRUST RECIPE ON PG. 118**

In a glass batter bowl, using a wire whisk, mix dry ingredients (cornstarch, sugar, salt & cocoa) well. Add milk & whisk well. Place in microwave on high setting for 3 minutes. Take out-whisk well. Microwave again at 2-minute intervals until thick and creamy. Whisk after each interval. After microwaving add vanilla & butter, mix well until butter has completely melted. Pour into pie shell and use extra to make pudding cups! Top with whipping cream or topping if desired. Enjoy!

*"This is my favorite chocolate pie...This is not
Granny's cooked chocolate pie it is in my 1ST
cookbook...Tammy"*