

Georgie Porgy Pie!

Chocolate Layer

2 TBSP WHITE LILY SELF-RISING FLOUR

1/2 STICK SALTED BUTTER (MELTED)

1/2 CUP SUGAR

3 TBSP. COCOA

1 LARGE EGGS

1/2 TSP. VANILLA EXTRACT

DASH OF SALT

Preheat oven to 350 for baking pie. In a glass batter bowl combine sugar, cocoa, and flour. Whisk well. Add butter, eggs, salt, and vanilla mix well. Place in an unbaked pie crust, now make cake batter.

For Cake Batter:

3/4 CUPS WHITE LILY SELF-RISING FLOUR

1/4 CUP SHORTENING

1/2 CUP SUGAR

1/4 CUP PACKED BROWN SUGAR

1 LARGE EGG

1/3 CUP BUTTERMILK

1 TSP. VANILLA

Cream Shortening and sugars, then add egg and mix well. Add remaining ingredients. Mix for 2 minutes. Place about a ½ inch layer on top of brownie layer. Bake at 350 degrees for about 40 minutes. Check and make sure cakes are done before removing from oven. Let cool to room temperature before icing with German chocolate icing. Make icings while it bakes.

German Chocolate Icing

7 OZ. FLAKED COCONUT (HALF OF 14 OZ. BAG)

1 1/3 CUPS GRANULATED SUGAR

1 1/3 CUP EVAPORATED MILK

2 LARGE EGGS

1 STICK SALTED BUTTER

DASH OF SALT

3/4 CUPS CHOPPED PECANS

1 TSP. VANILLA

Cont'd from the previous page:

Crack eggs into a large microwavable bowl. Add evaporated milk and sugar and whisk well. Add melted butter (make sure it is not hot or it will cook the eggs). Whisk again and add a dash of salt. Add vanilla extract. Continue to whisk.

Put in microwave for 2 minutes. Take out and stir well. Return to microwave for 2 minutes. Take out and stir well (it should be getting thick). Put back in microwave and repeat steps cooking for 1 minute then whisking until it is thick. It should get creamy looking. If you cook too long the mixture will curdle making the butter separate from the frosting. 7-9 minutes should work!

Add flaked coconut and pecans and fold in the icing. Pour into shallow pans (like pie plates) to cool. Ice with this icing once pie has cooled to room temperature.

Dollop fudge frosting around the top of pie after icing with German chocolate icing.

Fudge Frosting:

1 TBSP. EVAPORATED MILK

1/4 CUP SALTED BUTTER OR MARGERINE

2 CUPS POWDERED SUGAR

3 TBSP COCOA

DASH OF SALT

1/2 TSP. VANILLA

Add powdered sugar to mixing bowl. Add a dash of salt, & cocoa whisk. Warm evaporated milk & butter in microwave until it is hot. Add the liquid in mixing bowl and mix well. Add vanilla extract. Before drizzling on pie, warm a few seconds in the microwave so you can dollop it on top of pie.

I like to use a refrigerated pie crust for this pie!