

# Georgie Porgy Pie

Recipe Pictured on Page 129

## Chocolate Brownie Layer:

1/2 CUP SUGAR

3 TBSP. COCOA

2 TBSP WHITE LILY SELF-RISING FLOUR

1/2 STICK SALTED BUTTER (MELTED)

1 LARGE EGGS

DASH OF SALT

1/2 TSP. VANILLA EXTRACT

Preheat oven to 350 degrees. 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.

## Cake Batter:

1/4 CUP SHORTENING

1/2 CUP SUGAR

1/4 CUP BROWN SUGAR (PACKED)

1 LARGE EGG

1/3 CUP BUTTERMILK

3/4 CUP WHITE LILY SELF-RISING FLOUR

1 TSP. VANILLA

Mix shortening and sugars until creamy, then add egg and beat until fluffy. Add remaining ingredients in order listed. Mix for 2 minutes. Place 1/2 "layer on top of brownie layer. Bake about 40 minutes. Make sure cake is done before removing from oven. Let cool to room temperature.

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## German Chocolate Icing:

2 LARGE EGGS

1 1/3 CUPS EVAPORATED MILK

1 1/3 CUPS GRANULATED SUGAR

1 STICK SALTED BUTTER (MELTED)

DASH OF SALT

1 TSP. VANILLA

3/4 CUPS PECANS (CHOPPED)

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

Crack eggs into a large microwavable bowl. Add milk, sugar, and melted butter, whisk. Add salt & vanilla, whisk well. Microwave for 2 minutes. Take out, whisk well. Microwave for 2 minutes, take out, whisk well. Continue microwaving on 1-minute intervals then whisking until it is creamy. (6-7 minutes in 1100-watt microwave). If you cook too long the mixture will curdle. Add flaked coconut and pecans to icing and mix. Ice pie once icing cools.

## Fudge Frosting:

2 CUPS POWDERED  
SUGAR

DASH OF SALT

3 TBSP. COCOA

1 TBSP EVAPORATED  
MILK

1/4 CUP SALTED  
BUTTER

1 TSP. VANILLA  
EXTRACT

Whisk dry ingredients together. Heat milk and butter in microwave until hot. Pour into dry ingredients and mix until smooth and creamy. Dollop fudge across top of pie. WOW, what a show stopping pie!