

Granny's Chocolate Cream

REFRIGERATED PIE CRUST

1 CUP SUGAR

2 HEAPING TBSP. COCOA

3 TBSP. CORN STARCH

1 CUP EVAPORATED MILK

1 CUP WATER

4 EGG YELLOWS (SAVE WHITES FOR MERINGUE)

1/4 STICK SALTED BUTTER

1 TSP. VANILLA

Preheat oven to 375 degrees. Put pie crust in 9-inch standard pie plate. Crimp edges to form edging (see video tutorial). Prick pie crust with a fork and bake for 14 minutes or until golden brown. Take out of oven and turn down temperature to 325 degrees. In a glass batter bowl whisk together sugar, cocoa, and corn starch. Add milk, water, and egg yolks, whisk well. Cook in microwave on high for 4 minutes. Remove from microwave, whisk well making sure to whisk along sides and bottom to incorporate starch that may have settled. Continue to cook at 1-minute intervals until thick and creamy. Take out and whisk in vanilla and butter. Place in pre-baked pie crust. Top with meringue. Seal meringue around edges of crust leaving no holes. Bake in **325-degree** oven for 25 minutes until golden.

Meringue:

4 EGG WHITES (ROOM TEMP)

1/4 CUP SUGAR MIXED WITH 2 TSP. CORN STARCH

1/2 TSP. CREAM OF TARTER

Preheat the oven to 325 degrees. Add egg whites to a clean dry mixing bowl. Use stainless steel if available. Mix whites on high speed until they begin to foam. Add cream of tartar and gradually add sugar/starch mixture while beating on high. Beat until stiff peaks form (do not over beat). Should be ready within 3 minutes.