

Our State eats

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Chocolate Pie

Yield: 1 pie.

FOR THE PIE:

- $\frac{3}{4}$ cup granulated sugar
- 3 tablespoons cocoa
- $2\frac{1}{2}$ tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{2}$ cups milk
- 2 egg yolks
- 1 teaspoon vanilla
- 1 8-inch pastry pie crust, baked

FOR THE MERINGUE:

- 2 egg whites
- 4 tablespoons sugar
- $\frac{1}{4}$ teaspoon cream of tartar

For the chocolate pie: Mix first 5 ingredients in a quart pan. Stir constantly over medium heat until mixture thickens and boils. Mix small amount into beaten egg yolks, then blend into mixture in pan, boil, and stir for 2 minutes. Remove from heat. Add vanilla. Mix well. Pour into crust.

For the meringue topping: Beat all ingredients together until stiff peaks form. Spread on top of pie while filling is hot. Bake at 325° until meringue is set and golden.



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