

# CHOCOLATE PIE

## Ingredients

1. 3 egg yolks, beaten
2. 1/4 c. flour
3. 1 1/2 c. sugar
4. 1/8 tsp. salt
5. 3 tbsp. cocoa
6. 1 c. milk
7. 1 stick Butter or Margarine
8. 1 tsp. vanilla
9. 3 egg whites
10. 6 tbsp. sugar
11. 1 Unbaked pie shell

## Instructions

1. Beat egg yolks.
2. Add milk.
3. Combine flour, sugar, salt, and cocoa.
4. Add to egg and milk mixture.
5. Add butter and vanilla.
6. Pour into unbaked shell.
7. Bake at 350 degrees until pie is set in middle and crust is brown.
8. Let cool for at least 10 minutes.
9. Beat whites until foamy.
10. Add sugar slowly beating to hold a stiff peak.
11. Top pie with meringue.
12. Brown in 375 degree oven for 10 minutes or until golden brown.