
Chocolate Icebox Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

3 cups milk

4 egg yolks, beaten

1 3/4 cups sugar

4 tablespoons flour

3 tablespoons cocoa

1/4 cup butter

1 teaspoon vanilla

1 nine-inch pie shell, baked

1 cup whipping cream, whipped

shaved chocolate

In a saucepan, heat the milk. In a bowl, mix the egg yolks, sugar, flour and cocoa. Add a small amount of hot milk to the mixture, then add the mixture to the rest of the milk. Cook until thick.

Add the butter and vanilla. Pour into the cooled pie shell. Cool.

Top with whipped cream and decorate with shaved chocolate.

Refrigerate until serving time.

Per Serving (excluding unknown items): 572 Calories; 30g Fat (46.4% calories from fat); 8g Protein; 71g Carbohydrate; 1g Dietary Fiber; 233mg Cholesterol; 159mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 5 1/2 Fat; 4 Other Carbohydrates.