
Chocolate Cream Pie

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 8

4 egg yolks

3 cups milk

1 1/2 cups sugar

1/3 cup cornstarch

1/2 teaspoon salt

2 ounces unsweetened chocolate

1 tablespoon vanilla

1 nine-inch baked pie shell

In a saucepan, combine the sugar, cornstarch and salt. Blend the milk and egg yolks. Add to the sugar/ cornstarch mixture.

Cook over medium heat to boiling, stirring constantly. Boil for 1 minute.

Remove from the heat. Add the vanilla and melted chocolate. Pour into the baked pie shell and top with meringue.

Bake at 400 degrees for 10 minutes or until golden brown.

Dessert

Per Serving (excluding unknown items): 291 Calories; 10g Fat (28.5% calories from fat); 5g Protein; 49g Carbohydrate; 1g Dietary Fiber; 119mg Cholesterol; 183mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat; 2 1/2 Other Carbohydrates.