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# Classic Chess Pie

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes

**1/2 package (15 ounce) refrigerated pie crusts**

**2 cups granulated sugar**

**2 tablespoons cornmeal**

**1 tablespoon all-purpose flour**

**1/4 teaspoon table salt**

**1/2 cup butter, melted**

**1/4 cup milk**

**1 tablespoon white vinegar**

**1/2 teaspoon vanilla extract**

**4 large eggs, lightly beaten**

Preheat the oven to 425 degrees.

Fit the pie crust into a nine-inch pie plate according to package directions. Fold the edges under and crimp.

Line the pie crust with aluminum foil. Fill the bottom with pie weights or dried beans.

Bake in the preheated oven for 4 to 5 minutes. Remove the weights and foil. Bake for 2 minutes more or until golden. Cool completely.

Reduce the oven temperature to 350 degrees. In a bowl, stir together the sugar, cornmeal, flour, salt, butter, milk, vinegar and vanilla extract until blended. Add the eggs, stirring well. Pour the filling into the prebaked crust.

Bake at 350 degrees until the edges are puffy and set but the center just wiggles slightly, 45 to 55 minutes, shielding the edges with aluminum foil after 10 minutes to prevent excessive browning. Cool completely on a wire rack.

## Dessert

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*Per Serving (excluding unknown items): 409 Calories; 18g Fat (38.5% calories from fat); 4g Protein; 60g Carbohydrate; trace Dietary Fiber; 141mg Cholesterol; 279mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 3 1/2 Other Carbohydrates.*