



MAW'S CHOCOLATE PIE

Kevin Painter

$\frac{3}{4}$ cup sugar
5 TBS flour
3 TBS Cocoa
Pinch of salt
3 egg yolks
2 cups Milk
Butter, the size of an egg, about 3 TBS
1 tsp vanilla

Combine sugar, cocoa, salt, and flour in saucepan. Add milk and cook until mixture is real hot. Pour some of the liquid with beaten egg yolks and cook until thick. Add butter and vanilla. Combine all ingredients and pour into pie crust and top with meringue. Refrigerate before serving.

