



2nd Annual Pie Baking Contest

Great Grandma's Cocoa Cream Pie

3rd Place Adult Other Category

Submitted by: Elaine Heising

Ingredients:

- 1 baked pie shell
- ¼ cup of cocoa
- 1/3 cup cornstarch
- 1 ½ cups sugar
- ¼ teaspoon salt
- 3 eggs, separated
- 2 cups milk
- 2 teaspoons vanilla
- 1 teaspoon butter

Meringue:

- 2 tbsp sugar
- 1 tbsp cornstarch
- ½ cup water
- 3 egg whites beaten
- 1/8 tsp salt
- ½ tsp vanilla
- 4 tbsp sugar
- Cook 1st 3 ingred. Until clear cool
- Beat together the last 4 ingred.
- Mix 2 mixtures together

Combine...

Cocoa, cornstarch, sugar and salt. Beat together eggs (yolks only) and milk. Cook over medium heat and add vanilla and butter. Pour into prepared pie shell. Top with meringue. Bake at 400° degrees until a delicate brown, 8-12 minutes.

5 shells pie crust...

- 4 cups flour
- 1 tablespoon sugar
- 2 teaspoon salt
- Cut in 1 ¾ cup Crisco
- Add 1 egg, ½ cup water and 1 tbsp of vinegar