

Chocolate Cream Pie with Meringue

(OR CHOCOLATE JINGLE BELL PIE)



INGREDIENTS

- 1 9" PIE SHELL, EITHER GRAHAM CRACKER OR A TRADITIONAL CRUST.
- 3/4 C. SUGAR
- 3 TABLESPOONS CORN STARCH
- 1/4 TSP. SALT
- 3 TABLESPOONS DRY COCOA
- 2 C MILK
- 3 SLIGHTLY BEATEN EGG YOLKS. (RESERVE THE WHITES FOR THE MERINGUE)
- 3 TABLESPOONS MELTED SEMI-SWEET CHOCOLATE
- 2 TABLESPOONS BUTTER
- 1 TSP. VANILLA

STEP BY STEP

- IN A SAUCEPAN, COMBINE THE SUGAR, CORNSTARCH, SALT AND COCOA.
- GRADUALLY STIR IN THE MILK. TURN ON MEDIUM HIGH HEAT AND STIR UNTIL BLENDED.
- ADD THE SEMI-SWEET CHOCOLATE. STIR UNTIL THE MIXTURE BUBBLES AND THICKENS AND COOK AND STIR FOR 2 MINUTES.
- REMOVE FROM THE HEAT. BLEND A MODERATE AMOUNT OF THE HOT MIXTURE INTO THE EGG YOLKS AND THEN BLEND THE YOLK MIXTURE BACK INTO THE CHOCOLATE MIXTURE. COOK AND STIR ANOTHER 2 MINUTES.
- REMOVE FROM THE HEAT AND BLEND IN THE BUTTER AND VANILLA.
- POUR THE MIXTURE INTO THE PIE SHELL AND ALLOW TO COOL WHILE YOU MAKE THE MERINGUE WITH THE EGG WHITES. (RECIPE BELOW)
- SPREAD THE MERINGUE ON TOP OF THE PUDDING AND BAKE AT 350 DEGREES FOR 12-15 MINUTES.
- COOL FOR A FEW HOURS OR OVERNIGHT BEFORE SERVING.

- MERINGUE: 3 EGG WHITES, 1/2 TSP. VANILLA, 1/4 TSP. CREAM OF TARTAR, 6 TABLESPOONS SUGAR
- IN A MIXING BOWL, BEAT THE EGG WHITES, VANILLA AND CREAM OF TARTAR UNTIL SOFT PEAKS FORM.
- GRADUALLY ADD THE SUGAR AND CONTINUE TO BEAT UNTIL STIFF PEAKS FORM. SPREAD THE MERINGUE OVER THE FILLING.

**CHECK OUT THE REST OF THIS POST
TO SEE
HOW TO MAKE THE BELLS!**

