

RECIPE

Chocolate Cream Pie



Ingredients

- 1 baked pie crust
- ¼ cup (50 ml) cornstarch
- ½ cup (125 ml) sugar
- Pinch salt
- 2 cups (500 ml) milk
- 2 egg yolks
- 1 Tbsp + 2 tsp (25 ml) margarine
- 2 tsp (10 ml) vanilla
- ¼ cup (50 ml) cocoa

Preparation

1. **In heavy saucepan or double boiler, combine sugar, cornstarch, salt and cocoa.**
2. **Blend together milk and egg yolks and add to the sugar mixture. Stir until dissolved.**
3. **Place over medium heat and cook until thickened. Boil one minute and stir in margarine and vanilla.**
4. **Pour into baked crust and chill 1-2 hours before cutting.**