

# Grandma Lewis' Chocolate Pie

Recipe by Wende Rickett/The Rickett Chronicles

## Ingredients:

### For Pie Filling

1 stick butter  
2 cups sugar  
1 tsp vanilla  
3 eggs, separated  
3 tbsp cocoa  
1/2 cup flour  
2 cups milk  
1 baked pie shell

### For Meringue

3 egg whites  
1/2 tsp cream of tartar  
1/4 cup sugar



## Directions:

**For Pie Filling:** Melt butter in a medium saucepan. Add sugar and mix well. Stir in vanilla and egg yolks. Add cocoa and flour; stirring well until combined. Add milk whisking until there are no lumps. Cook over medium heat, stirring constantly until thick (pudding consistency). Pour into baked pie shell. Refrigerate overnight. Top with meringue if desired.

**For Meringue:** In a very clean mixing bowl, add egg whites and cream of tartar. Turn on mixer and sprinkle in sugar while beating. Beat until egg whites are stiff and can hold a peak. Spread meringue over pie making sure to cover the edges to seal the pie filling. If you want a baked meringue, put in under the broiler for a few minutes making sure you keep an eye on it until it reaches the desired golden brown color.

## Variations:

This pie tastes great with or without the meringue topping. It is important to refrigerate the pie overnight to allow it to set.