

# Chocolate Cream Pie

## Ingredients:

9" baked pie crust  
1 ½ cups sugar  
1/3 cup cornstarch  
½ tsp salt  
3 c milk  
4 egg yolks, beaten slightly  
2 ounces of unsweetened chocolate  
1 tsp vanilla extract  
Sweetened Whip Cream



## Steps:

1. Stir together sugar, cornstarch, and salt in large mixing bowl
2. Separate 4 eggs and whisk the yolks slightly (whites may be discarded)
3. Mix ½ cup of the milk with the egg yolks and whisk.
4. Gradually stir the egg/ milk mixture into the sugar/ cornstarch mixture
5. Add the remaining 2½ cups of milk to the large saucepan and cook at medium heat, stirring constantly, so that the milk doesn't burn. Heat until it just starts to bubble.
6. Gradually pour the hot milk into the mixing bowl, whisking vigorously so as not to cook the yolks. Continue until all the milk is in the mixing bowl.
7. Pour the mixture back into the sauce pan. Cook on medium-high heat, stir until it comes to a boil and thickens up.
8. Remove pan from heat.
9. Melt 2 ounces of unsweetened chocolate in a small saucepan
10. Blend the melted chocolate and vanilla into the filling
11. Pour the hot filling into a mixing bowl.
12. Press plastic wrap onto filling in the bowl and cool to room temperature
13. In class with limited time you should place the bowl in the freezer until 15 minutes before the bell rings.
14. When the filling has cooled, pour it into your baked pie crust.
15. Cover with saran wrap and label.
16. Chill the pie thoroughly for at least 6 hours
17. Just before serving, top pie with sweetened whipped cream