

Grandma's Chocolate Pie

My grandmother served chocolate meringue pie after Sunday dinner each week, usually with an apology it was "too runny" or something else was wrong with it.

Ingredients

$\frac{1}{2}$ c. cocoa
 $\frac{1}{4}$ cup cornstarch
3 egg yolks
1 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt
2 c. milk
1 tsp. vanilla

Directions

This recipe does not have meringue on it. You could make the meringue if you want.

Mix cocoa, cornstarch, beaten egg yolks; sugar and salt and vanilla, then add milk gradually, while stirring in a pot over med-high heat. Cook until thick, beating it smooth. Pour into a pre-baked pie shell. Put in the fridge to chill

Source: Food.com