

Chocolate Cream Pie

1 Baked pie shell. (graham cr. or ch. wafer cr.)

Cream filling:

3 c milk

3 oz unsweetened choc. (cut into sm
chunks)

$\frac{1}{2}$ - $\frac{3}{4}$ c sugar

$\frac{1}{4}$ c cornstarch

Pinch salt

1 tsp vanilla

Heat $2\frac{3}{4}$ c milk + choc + sugar, stirring constantly until mix simmers. Mix cornstarch, salt + $\frac{1}{4}$ c milk till smooth. Stir $\frac{1}{4}$ c hot milk into cornstarch mixture. Whisk cornstarch mixture into milk mixture. Heat to boiling. Stir constantly. Remove from heat + cool 10 min. Add vanilla. Pour into baked pie shell. Chill till serving time. Add

Whipped Cream Topping

1 c heavy cream

1 T. conf. sugar

drops of vanilla