

German, Choc. Pie

1-10" unbaked Pie Shell

1/2 c choc chips

1/4 c margarine

1 c evap. milk

1 c sugar

1/2 c pecans

3 T. corn starch

dash salt

2 eggs

1 tsp vanilla

1 1/3 c flake coconut

Melt choc & butter. Remove from stove & slowly blend in milk, mix sugar, corn starch & salt. Add eggs & van. Slowly blend that into choc mixture. Pour into pie shell. Mix coconut & pecans together & sprinkle on top. Bake 45 min in 375° oven. Top will be puffed & browned over.

filling will be soft but will set while cooling
If top browns too quickly, cover loosely \bar{c} foil
the last 15 min of baking