

Mama's Chocolate Meringue Pie-taken from the old Betty Crocker cookbook that is duct-taped together

One pie crust for a 9-inch pie plate:

Measure 1 $\frac{1}{4}$ cups of flour and $\frac{1}{2}$ teaspoon salt into a bowl. Using a box grater, grate $\frac{1}{2}$ cup of cold butter or shortening into the flour. Incorporate 3-4 Tablespoons of cold water into the butter/flour mixture until the dough comes together. Roll out and put in the pie plate, crimping the edges.

For the pudding:

- 1 $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup cornstarch
- $\frac{1}{2}$ teaspoon salt
- 3 cups milk
- 4 egg yolks, slightly beaten (reserve the whites for the meringue)
- 2 oz. unsweetened chocolate
- 2 Tablespoons butter
- 1 Tablespoon and 1 teaspoon vanilla

Measure the sugar, cornstarch, and salt in a saucepan. Mix the egg yolks with the milk, then gradually stir into the sugar mixture with a whisk.

Cook over medium heat, stirring constantly, until thick and boiling. Boil and stir for one minute. Remove from heat and add chocolate, butter, and vanilla.

To make the meringue: Beat the four egg whites with $\frac{1}{4}$ teaspoon of cream of tartar till foamy. Then beat in $\frac{1}{2}$ cup of sugar, 1 Tablespoon at a time on high, till stiff and glossy. At the end, stir in $\frac{3}{4}$ teaspoon of vanilla.

Spoon the meringue onto the pie filling and carefully smooth it to the edges.

Bake at 400° for 10 minutes or till delicately brown.

Let cool away from a draft, then refrigerate 2-3 hours before serving.