

Chocolate Cream Pie

Pre-heat oven 350 F

2 small pies

Pie Shell

185 mL graham wafers
50 mL melted margarine
15 mL sugar (optional)

Filling

25 mL cornstarch
75 mL sugar
30 mL cocoa
Pinch salt
½ egg beaten (share with unit)
250 mL milk
2 mL vanilla

Crust

1. melt margarine in microwave, 30 seconds
2. In a medium bowl, combine wafers, sugar and melted margarine.
3. press crumbs into the pie plate using a measuring cup to get into the corners
4. bake until lightly browned 5-10 minutes

Filling

1. In a saucepan, combine cornstarch, sugar, cocoa and salt, mix to separate starch granules (use wooden spoon)
2. Slowly add some milk and form a smooth mixture. Add the remaining milk.
3. In a custard cup, combine the beaten egg with 50 mL of the hot milk mixture; then re-add to the main saucepan. Cook for another 5 minutes.
4. Remove from heat and stir in the vanilla and margarine.
5. Pour filling into graham crust, cool and top with whipped cream.

Variations.

Banana Cream: 30 mL cornstarch ½ egg
40 mL sugar 2 mL vanilla
Pinch salt 15 mL margarine
250 mL milk ½ banana sliced

Butterscotch: 75 mL brown sugar ½ egg
30 mL cornstarch 17 mL vanilla
Pinch of salt 250 mL milk

Coconut: 30 mL cornstarch ½ egg
40 mL sugar 2 mL vanilla
Pinch salt 15 mL margarine
250 mL milk 25 mL coconut

Pineapple: 30 mL cornstarch ½ egg
40 mL sugar 2 mL vanilla
Pinch salt 15 mL margarine
250 mL milk 60 mL drained crushed pineapple

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