

GRANDMOTHER VIRGINIA'S CHOCOLATE PIE

from Susan Lee Sherman

It's a dang-good dessert that's so simple a sixth-grader can make it. Sherman's recipe for chocolate meringue pie has been handed down in the family through five generations. "My grandmother always made this pie for all family gatherings: Thanksgiving, Christmas and for my mother's birthday. It was her favorite," Sherman says. Her son, Thomas, once made it for a sixth-grade class project. "My son called his great-grandmother, and asked her for a recipe that had been in our family for a long time," she explains. "My son made the pie with very little help from me, and took it to school the next day. He was very proud to bring the pie to school because this has been in our family for almost 100 years."

PIE SHELL:

- 🥄 2 c flour
- 🥄 ½ c shortening
- 🥄 4 Tbsp water

- Mix ingredients together, and roll out with a rolling pin. Place in pie pan, and bake at 350 degrees until brown.

FILLING:

- 🥄 4 eggs
- 🥄 1½ c sugar
- 🥄 4 heaping Tbsp flour
- 🥄 3 rounded Tbsp cocoa
- 🥄 1½ Tbsp butter
- 🥄 2 c milk
- 🥄 1½ tsp vanilla

- Separate egg whites from yolks. Reserve whites for meringue
- Beat egg yolks, and mix milk, butter, flour, cocoa and sugar.
- Heat in a saucepan on stove until thick.
- Remove from stovetop, and add vanilla.
- Cook crust, and pour cooled chocolate into pie shell.

MERINGUE:

- 🥄 4 egg whites
- 🥄 Pinch baking powder
- 🥄 1 tsp water

- Fill a glass bowl with ice water, and put your beaters in the bowl.
- Once the beaters are cold, empty the ice water, add the above ingredients, and beat until stiff. Once mixture is stiff, add four rounded Tbsp sugar and ½ tsp vanilla, beat this in, and then spread on top of pie.
- Bake at 350 degrees for 5-10 minutes until the meringue is brown. 🥄