

Cocoa Cream Pie

written by The Recipe Exchange | September 9, 2015

Ingredients

$\frac{1}{2}$ c. cocoa
 $\frac{1}{4}$ cup cornstarch or arrowroot powder (or $\frac{1}{2}$ c. all purpose flour)
3 egg yolks
1 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt
2 c. milk
1 tsp. vanilla

Directions

Mix cocoa, cornstarch, beaten egg yolks; sugar and salt, then add milk gradually, while stirring in a pot over med-high heat. Cook until thick, beating it smooth. Cream pies take some time to thicken, so stir... and stir (10-15 min). Using a heavy bottom pan really helps. Just keep it up until it thickens.

Pour into a pre-baked pie shell. Put in the fridge to chill, add whipped cream if you like, Or use the left over egg whites for a meringue topping!