

No-Milk Chocolate Pie

Tools and Utensils:		
Small saucepan Measuring cups Measuring spoons Liquid measuring cup Whisk		
Ingredients	Amounts	Procedure
Sugar Self-rising flour Corn Starch Cocoa powder Salt Water Egg yolks, beaten Butter Vanilla Whipped cream or topping Cocoa Powder	1 ¼ c. ¼ c. ¼ c. 3 T. Dash 2 c. 3 ¼ c. (½ stick) 1 t.	<ol style="list-style-type: none"> 1. Measure and combine sugar, flour, corn starch and cocoa in a small saucepan. 2. Add water and stir with a whisk to make a paste. 3. Add beaten egg yolks. 4. Add butter and salt. 5. Cook over medium heat, stirring constantly to prevent scorching, until boiling and thickened. 6. Remove saucepan from heat and stir in vanilla. 7. Pour the hot filling in a pre-baked pie shell. 8. Cover filling directly with plastic wrap and refrigerate until cooled and firm. 9. To serve, top with a dollop of whipped cream or topping and dust with cocoa powder. 10. Refrigerate leftovers