



Old Fashioned Cocoa Cream Pie

- $\frac{1}{2}$ C Cocoa
- $\frac{1}{4}$ C Cornstarch
- 3 Egg Yolks (I use Farm Fresh Browns)
- 1 C Sugar
- 2C Whole Milk
- 1t Vanilla (get the real stuff)
- Pinch of Salt
- Pre-baked Pie Crust

In medium saucepan, mix cocoa and egg yolks until smooth. Then add sugar and salt. Add milk gradually while whisking over medium heat. Cook until thick.

With all things yummy, cream pies take a bit to thicken up. Keep whisking for 10 to 15 minutes. You will know when it's thick enough. Remove from heat and add vanilla. Pour into baked pie crust. Chill

Top with homemade whipped topping or 3 egg-white meringue.