

Grandma's Chocolate Pie

Pairs perfectly with our [Michael Ros 2019 Malbec](#)

Servings: 8

INGREDIENTS

Ingredients for the pie:

- 4 tablespoons cocoa or 1 1/2 squares baking chocolate
- 3/4 cups sugar
- 5 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 2 egg yolks, lightly beaten
- 1 1/2 cups whole milk
- 1/2 teaspoon vanilla
- 1 tablespoon of butter
- 1 unbaked 9-inch piecrust (Pillsbury works great)

Ingredients for the meringue:

- 2 egg whites
- 1/8 teaspoon kosher salt
- 4 tablespoons sugar

DIRECTIONS

- Preheat the oven to 350° F.
- In a saucepot, whisk together the cocoa, sugar, flour, salt, egg yolks, and milk.
- On medium heat, cook while stirring until it bubbles and thickens, about 5 to 10 minutes. If it becomes lumpy, just beat out the lumps. (It will not get any thicker in the oven so cook until it's as thick as you want it.)
- Remove the chocolate filling from the heat and stir in the vanilla and butter.
- Meanwhile, as you make the custard, poke holes in the piecrust with a fork and bake it until it's brown, about 10-20 minutes.
- To make the meringue, beat the egg whites with salt and when they start to get fluffy add the sugar.
- Pour the chocolate custard into the baked pie shell and top with the beaten egg whites. Bake it until the peaks on the meringue are lightly browned, about 10 minutes. Serve warm.

Grandma says: “It’s real good hot, wonderful cold and you can even eat it frozen—then it’s like a popsicle!”

NOTES

All that’s happening in the oven is the browning of the meringue. So be sure and keep cooking the custard in the pan until it’s your desired consistency.

Source: homesicktexan.com