

Old-Time Chocolate Meringue Pie

Slices of Life | October 2007



The filling of this homespun pie tastes like a creamy (and dreamy) chocolate pudding.

PREP: 1 HOUR BAKE: 45 MINUTES COOL: 1 HOUR CHILL: 3 HOURS OVEN: 425°F/350°F/325°F

1 RECIPE FLAKY PIE CRUST (SINGLE)

3 LARGE EGG YOLKS

1/4 CUP UNSALTED BUTTER

1/3 CUP UNSWEETENED COCOA POWDER

1 14-OZ. CAN SWEETENED CONDENSED MILK

1/2 CUP WATER

1 TSP. VANILLA

4 LARGE EGG WHITES

1/2 TSP. CREAM OF TARTAR

1 TSP. VANILLA

1/2 CUP SUGAR

Prepare *Flaky Pie Crust* according to recipe except do not fill and bake. Line pastry with parchment paper. Place pie weights or dry beans on top of the paper so the dough doesn't puff up and rise out of the plate as it bakes. Set the crust in a 425° oven and bake until the top edge starts to turn light brown, about 10 to 12 minutes.

Take the crust out of the oven and remove the paper and pie weights. Reduce the oven temperature to 350°, return the crust to the oven, and bake until the crust is golden brown, 10 to 15 minutes. Reduce the oven temperature to 325°. Cool crust on a wire rack while preparing filling.

Beat the egg yolks in a small bowl until well blended. Heat the butter in a medium saucepan over low heat until it melts. Add the cocoa, condensed milk, and water; stir constantly with a large spoon or a wire whisk until well combined and nearly smooth. Whisk about 1/2 cup of chocolate mixture into the egg yolks. Add all egg-yolk mixture to chocolate mixture in saucepan.

Heat chocolate mixture over medium heat just until bubbly and thickened, stirring constantly. Remove from heat; stir in 1 teaspoon vanilla and whisk out any lumps that may have formed. Keep filling warm.

Combine the egg whites, cream of tartar, and 1 teaspoon vanilla in a medium bowl and beat with an electric mixer until soft peaks form (tips curl). Add the sugar 1 tablespoon at a time and continue beating until shiny, stiff peaks form (tips stand straight) and all of the sugar has dissolved.

Pour hot filling into baked pie crust. Mound meringue in the center of the pie, then spread it evenly around the edge of the inner crust, sealing the meringue to the crust. Use the back of a spoon to create a design of peaks and valleys all over the meringue.

Bake for 25 minutes. Cool on a wire rack for 1 hour. Chill for 3 to 6 hours before serving. Store in the refrigerator. Makes 8 servings.

Per serving: 460 cal., 21 g fat (9 g sat. fat), 111 mg chol., 170 mg sodium, 58 g carbo., 1 g fiber, 8 g pro.