**CHOCOLATE CREAM PIE**

**Ingredients**

1 (9 inch) pie crust, baked

3 egg yolks, beaten

1 ½ c. white sugar

3 Tbsp. cornstarch

½ c. unsweetened cocoa powder

½ tsp. salt

3 c. milk

1 Tbsp. butter

1 ½ tsp. vanilla extract

1 c. frozen whipped topping, thawed

**Directions for baked pie shell**

1. Preheat oven to 475°.
2. Lightly flour the countertop and roll out the dough ball 2 inches larger than inverted pie pan.
3. Fold pastry into quarters; unfold and ease into pie plate.
4. Trim overhanging edge of pastry 1 inch from rim of pan.
5. Fold and roll pastry under, even with pan; flute edges.
6. Prick bottom and sides thoroughly with fork.
7. Bake pastry shell for 8 to 10 minutes. Remove from oven and allow to cool.

**Directions for filling**

1. In a large mixing bowl, cream together egg yolks and sugar. Mix in cornstarch, cocoa powder, and salt. Add milk and stir gently.
2. Pour mixture into a large saucepan and cook over medium heat, stirring constantly, until boiling. Remove from heat. Stir in butter and vanilla. Cool slightly, then pour mixture into pastry shell. Chill before serving. Garnish with whipped topping.

Makes 1 pie