# Chocolate Pie with Merrigue

## Description

This is worth the trouble.

## Summary

**Yield:** 8
**Source:** (Great)Grand-mother Smith-Martha
**Prep Time:** 45 minutes
**Category:** Pies

## Ingredients

- 1  9 inch pie shell cooked following package directions and cooled
- 1 cup sugar
- 1/2 cup flour (all purpose)
- 2  squares of bitter chocolate, chopped
- 3  egg yolks, well beaten
- 2 1/4 cups cold water
- 1 tsp pure vanilla

## Instructions

Bake pie shell and cool. In the top of a double boiler, mix sugar and flour together well and add chocolate, eggs, 2 1/4 cups water and cook in double boiler stirring 2 to 3 times while cooking to prevent lumps. Cook until thick. Remove from stove and add 1 to 2 teaspoons very cold water. Add vanilla and cool.

Pre-heat oven to 350 degrees. Pour cooled filling into cooled pie shell. Spread merange on top of pie and spread to edge of crust sealing in filling. Put immediately into pre-heated oven and bake for 15 minutes or until merrange is golden brown. Put pie immediately into refrigerator to prevent soggy

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crust.

The original recipe says vanilla to taste; we like it with one teaspoon.