Freida's Chocolate Pie

1 cup sugar
½ cup flour
⅓ cup Nestle Quik Chocolate (dry powder)
4 eggs yolks (save whites for meringue)
2 cups milk
1 teaspoon vanilla
4 tablespoons butter
1 (9-inch) pie crust, baked and cooled

Mix sugar, flour and chocolate together. Pour in milk , egg yolks and vanilla, mixing well. Cook over low to medium heat (medium if stirring constantly) until thick. Remove from heat, add butter and cool. Pour into cooked pie crust, top with meringue and bake in 375° F oven until golden brown.

Meringue:
4 egg whites
⅓ cup sugar
¼ teaspoon cream of tartar
1 teaspoon vanilla

Beat egg whites and cream of tartar until stiff. Add sugar and vanilla. Beat until mixed well. Be sure meringue is well sealed to the crust.

Pie Crust:
1 cup flour
Pinch of baking powder
¼ teaspoon salt
¼ cup cooking oil
¼ cup water

Mix flour, baking powder and salt together.
Stir in oil and gradually add water. (You may not need quite all of it, if dough begins to get sticky.)
Roll out on floured surface to fit pie plate. Prick crust with tines of a fork. Bake at 400° F 10 – 15 minutes until light brown. Makes 1 crust.

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