

## 2 Chocolate Meringue Pie. $\frac{1}{2}$ c

Three eggs,  $2\frac{1}{2}$  cups milk,  $1\frac{1}{2}$  cup sugar, 2 squares chocolate, 2 table-  
spoons cornstarch, 1-4 teaspoon salt,  
1 teaspoon vanilla, 1 tablespoon but-  
ter. Melt chocolate and butter in  
double boiler, add milk, sugar, beat-  
en egg yolks, salt, vanilla and corn-  
starch dissolved in a little cold milk.  
Cook until thickened, stirring con-  
stantly. Pour into a baked crust  
and cover with meringue made of  
the 3 egg whites and 2 tablespoons  
sugar. Brown lightly in the oven.