

Old Fashioned Chocolate Pie with Meringue - A Timeless Southern Dessert

Old Fashioned Chocolate Pie with Golden Meringue (A Southern Classic)



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Pie Filling:

- 1 pie crust, baked
 - ... cup butter
 - 1 cup sugar
 - ... cup flour
 - $\frac{1}{2}$ cup cocoa powder
 - 2 cups milk
 - 3 egg yolks
 - 1 tsp vanilla extract
- For the Meringue:
- 3 egg whites
 - ... tsp cream of tartar
 - $\frac{1}{2}$ cup sugar

DIRECTIONS

1. Step 1: Prepare the Pie Crust: Bake your pie crust according to package or recipe directions. Let it cool completely while you prepare the filling.
2. Step 2: Make the Chocolate Filling: In a medium saucepan, whisk together sugar, flour, cocoa, and milk.
3. Add in the egg yolks and butter.
4. Cook over medium heat, stirring constantly, until the mixture thickens to a pudding-like consistency.
5. Remove from heat and stir in the vanilla extract.
6. Pour the warm filling into the baked pie crust.
7. Step 3: Whip the Meringue: In a clean mixing bowl, beat the egg whites and cream of tartar until soft peaks form.
8. Slowly add sugar, continuing to beat until stiff, glossy peaks form.
9. Step 4: Assemble & Bake: Spoon the meringue over the chocolate filling, spreading it all the way to the crust's edge to prevent shrinking.
10. Bake at 350°F (175°C) for 10-15 minutes, or until the meringue is golden brown.
11. Step 5: Cool & Serve: Let the pie cool completely before slicing to help the filling set. Chill for even cleaner cuts.

SWAPS & NOTES

Pie Crust : You can use store-bought for ease or make your own for extra flair.

Blind bake and cool completely before filling.

Cocoa Powder : Go with a high-quality unsweetened cocoa for best flavor.

Milk : Whole milk gives the richest texture, but 2% works fine.

TIPS FOR SUCCESS

Stir constantly while cooking the filling to avoid lumps or scorching.

Spread meringue while the filling is still warm to help seal and prevent weeping.

Use a clean, dry bowl for the meringue -any grease or yolk will ruin your peaks.

Slice with a hot knife for smooth, clean slices.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-chocolate-pie-with-meringue-a-timeless-southern-dessert/>