

## Old-Fashioned Chocolate Pie with Golden Meringue: A Timeless Dessert Delight

When it comes to desserts that stand the test of time, this



**OVEN**  
**350°F**

**TIME**  
**10-12 min**

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**SAVE**  
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### INGREDIENTS

1 pre-made pie crust or homemade crust (your choice)

1 cup granulated sugar

3 tablespoons unsweetened cocoa powder

3 tablespoons all-purpose flour

1/4 teaspoon salt

2 cups whole milk

3 large egg yolks (reserve whites for meringue)

2 tablespoons unsalted butter

1 teaspoon vanilla extract

3 large egg whites

1/4 teaspoon cream of tartar

1/4 cup granulated sugar

Instructions:

**Bake the Pie Crust** Preheat your oven to 350°F (175°C). Roll out the pie crust into a pie pan and bake for 10-12 minutes, or until lightly golden. Let it cool completely.

**Prepare the Chocolate Filling** In a medium saucepan, whisk together the sugar, cocoa powder, flour, and salt. Gradually stir in the milk until smooth. Cook over medium heat, stirring constantly, until the mixture thickens and comes to a boil. Reduce heat and simmer for 1-2 minutes. Remove from heat and quickly stir in the egg yolks, one at a time, followed by the butter and vanilla. Mix until smooth. Pour the filling into the cooled pie crust.

**Make the Meringue**In a clean, dry mixing bowl, beat the egg whites and cream of tartar with an electric mixer on high speed until soft peaks form.

Gradually add the sugar, one tablespoon at a time, and continue beating until stiff peaks form.

**Assemble and Bake**Spoon the meringue over the chocolate filling, spreading it to the edges of the crust to seal. Use the back of a spoon to create peaks or swirls. Bake the pie in the oven for 10-12 minutes, or until the meringue is golden brown.

**Cool and Serve**Allow the pie to cool at room temperature for at least 2 hours before serving to ensure the filling sets properly. Slice and enjoy!

**Tips for the Perfect Chocolate Pie:**

**Room Temperature Eggs:** Make sure your egg whites are at room temperature for the fluffiest meringue.

**Prevent Weeping:** Spread the meringue onto the hot filling to help it adhere and prevent it from separating.

**Customize the Filling:** Add a pinch of espresso powder for a deeper chocolate flavor or a splash of bourbon for a boozy twist.

**Why You'll Love This Recipe:**

## DIRECTIONS

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9. Why You'll Love This Recipe: This Old-Fashioned Chocolate Pie with Golden Meringue is a dessert that's sure to bring smiles to any table. It's rich, creamy, and balanced by the light, airy meringue topping. Whether you're sharing it at a family gathering or savoring a slice solo, it's a pie that feels like a warm hug from the past.
10. If you give this recipe a try, let me know how it turns out! And don't forget to check out I Wuv Cooking for more recipes that inspire comfort and joy.

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

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