

World's Best Chocolate Pie

2/3 c cocoa	1/2 stick butter
1 1/4 c sugar	2 1/2 tsp vanilla, divided
1/3 c cornstarch	1 (9") graham cracker crust
1/2 tsp salt	baked and cooled
3 egg yolks	1 (12 oz) carton cool whip
1 1/2 c milk	thawed
1 1/2 c half and half	

In a medium saucepan, combine cocoa, sugar, cornstarch and salt. Mix well. Lightly beat egg yolks and add to milk and half and half. Gradually blend milk mixture into dry ingredients. Cook over medium heat until well dissolved. Remove from heat and add butter and 1 1/2 tsp vanilla. Mix well. Return to heat and cook, stirring constantly until filling boils. Continue cooking and stirring for about 3 minutes, or until mixture is thickened and smooth. Pour into cooled pie crust. Cover with plastic wrap and refrigerate until cool. Before serving, add 1 tsp vanilla to Cool Whip and spread on pie. Serves 8

Courtesy of Suzanne Cook