

K#

P#

Group Members		Absent on Lab day?
☺- Lab Leader		

## Chocolate Cream Pie

### Ingredients:

1/4 C sugar  
 1/3 C flour  
 2 C milk  
 2 oz. unsweetened chocolate  
 3 egg YOLKS  
 2 T butter  
 1 t Vanilla

Read through the directions/ingredients and:

**CIRCLE** all of the equipment needed  
**UNDERLINE** all of the cooking techniques

### Directions:

1. Finely chop your chocolate squares
2. Combine sugar, flour, milk and chopped up chocolate in your small saucepan
3. Stir constantly for 2 minutes
4. Separate your eggs and place yolks in a small mixing bowl
5. Mix (temper) a little of the hot mixture into the egg yolks, beating rapidly in order to avoid cooking the yolks.
6. Stir the warm yolk mixture into the remainder of the chocolate mixture and cook for an additional 1-2 minutes.
7. Remove from heat and stir in butter and vanilla
8. Pour filling into pie shell and let cool
9. Label a sheet of saran wrap with your K# and P#, cover your pie, and then put the pie in the fridge to set overnight.