

# CHOCOLATE CREAM PIE

CONNIE NORRIS

1 nine inch unbaked pie shell  
1/3 c cocoa  
1 1/4 c sugar  
1/3 c cornstarch  
1/4 tsp salt  
3 c milk

3 T butter  
1 1/2 tsp vanilla  
sweetened whipped cream

Bake pie shell & cool. Combine cocoa, sugar, cornstarch & salt in med saucepan; blend in milk until smooth. Cook & stir over med heat until mixture comes to a boil, continue to cook for 3 minutes, stirring constantly. Remove from heat; blend in butter & vanilla. Pour into pie shell; press plastic wrap onto surface. Chill 3-4 hours. When ready to serve remove plastic wrap & serve with whipped cream.

# CHOCOLATE POUND CAKE

ANNETTE HERRING

1/2 c sugar  
1 stk butter, softened  
8 oz shredded coconut  
8 oz sour cream  
3 eggs, beaten  
1/2 c Crisco shortening

1 box butter cake mix

In a lg mixing bowl blend cake mix, sugar, butter, shortening & eggs until no lumps are seen. Fold in sour cream & coconut. Bake 350' for 30 minutes or until cake passes the toothpick test.