

## CHOCOLATE CHESS PIE

---

<i>2 unbaked (9-inch) pie shells</i>	<i>½ c. butter, melted</i>
<i>4 eggs, beaten</i>	<i>1¼ c. evaporated milk</i>
<i>3 c. sugar</i>	<i>2 tsp. vanilla extract</i>
<i>⅓ c. cocoa</i>	<i>Whipped cream or Cool Whip</i>

Bake shells for 5 minutes at 350°. Combine eggs and remaining ingredients in bowl; stir well. Spoon evenly into pie shells. Bake at 350° for 45 minutes. Garnish with whipped cream or Cool Whip.

Note: With thanks to Mom, Cheryl Johnson.

*Anissa Johnson Ates*

## COCONUT PIE

---

<i>½ c. sugar</i>	<i>1 tsp. vanilla</i>
<i>3 T. flour</i>	<i>1 c. coconut</i>
<i>1 c. evaporated milk</i>	<i>4 T. sugar</i>
<i>1 c. sweet milk</i>	<i>1 tsp. vanilla</i>
<i>2 egg yolks (save egg whites)</i>	<i>Baked pie shell</i>

Mix flour and sugar together and add a little milk. Mix well and add one egg yolk at a time; mix well. Add the rest of milk and vanilla and mix well. Add coconut. Put in a double boiler over medium fire and cook until thick. Pour in an 8- or 9-inch baked pie shell. Beat egg  
(continued)