

Black Forest Pie

Ingredients

- ¾ cup sugar
- 1/3 cup unsweetened cocoa (baking cocoa/Hershey's cocoa)
- 2 tbsp all-purpose flour
- 1/3 cup milk
- ¼ cup butter, cubed
- 2 eggs, lightly beaten
- 1 can (21 ounces) of cherry pie filling, divided in half
- ¼ cup chocolate chips (optional)
- 1 unbaked pastry shell (9 inches)
- Whipped topping (optional)

Directions

In a small saucepan, combine the sugar, cocoa, and flour. Stir in the milk and mix until smooth. Add the cubed butter. Cook and stir constantly over medium-high heat until thickened and bubbly. Reduce heat; cook and stir two minutes longer. Remove from heat and add in the eggs. Continue to stir constantly as you add in half of the pie filling. If you want the pie to be extra chocolate-y (I do!), add the chocolate chips to the mix now. Pour into a pastry shell. Bake for 35-40 minutes or until filling is just about set. Cool completely. Just before serving, top the pie with the remaining cherry pie filling, and if you're using it, put whipped cream around the edge (or, if you really love whipped cream, cover the top entirely).

