
German Chocolate Pie

From the Manassas Gourmet Club Dinner
"Oktober Fest"

Quantity	Ingredients	Preparation Notes
1/3 C	Sugar	☞ Combine 1/3 C sugar and cornstarch in a saucepan
3 Tbsp	Cornstarch	☞ Gradually add 1 1/2 C Milk, stirring well
1 1/2 C	Milk	☞ Add chocolate and 1 Tbsp butter, cook, stirring constantly until chocolate and butter melt and mixture begins to thicken
1 4oz Bar	Sweet Baking Chocolate, broken into pieces	☞ Reduce heat and continue cooking for 2 minutes, stirring constantly
1 Tbsp	Butter or Margarine	☞ Gradually stir in two egg yolks
2	Egg Yolks, beaten	☞ Cook an additional 2 minutes
1 tsp	Vanilla Extract	☞ Remove from heat and stir in vanilla
1	Baked 9" pie Shell	☞ Pour into baked pie shell
1	Egg, beaten	☞ Combine egg, 1/2 C sugar, 1/4 C butter and evaporated milk in a saucepan
1/2 C	Sugar	☞ Cook over med heat, stirring until mixture thickens
1/4 C	Butter or Margarine	☞ Remove from heat, add coconut and pecans
1 5.3 oz Can	Evaporated Milk	☞ Cool slightly
1 1/3 C	Flaked Coconut	☞ Spread coconut mixture over chocolate filling
		☞ Cool slightly
2/3 C	Chopped pecans	☞ Cover and chill for four hours before serving.