Chess Pie

Makes: 8 servings

Ingredients

- 2 eggs
- 1 cup sugar
- 2 tablespoons cornmeal
- 1 cup fluid milk
- ½ cup melted butter (1 stick)
- 1 teaspoon vanilla
- unbaked 9-inch pie crust

Directions

1. Preheat oven to 350°F.
2. Beat eggs slightly in medium-size bowl. Stir in sugar and cornmeal.
3. Mix in milk, butter, and vanilla.
4. Pour into pie crust.
5. Bake about 45 minutes until a knife inserted in center comes out clean.

Recipe from: *Favorite American Recipes: A Collection of Classics from Around the Country*, 1974, adapted by the USDA Food and Nutrition Administration.

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