

Creamy Chocolate Pie

1/2 cup water

1 tablespoon cornstarch

1 (14-ounce) can Eagle' Brand Creamy Chocolate Sweetened Condensed Milk (NOT evaporated milk)

3 egg yolks, slightly beaten

2 tablespoons margarine or butter

1/2 teaspoon vanilla extract

1 (6-ounce) packaged graham cracker crumb pie crust

Whipped topping or whipped cream

Stir together water and cornstarch. In saucepan, combine sweetened condensed milk and egg yolks; stir in cornstarch mixture. Cook over medium-low heat, stirring constantly until thick and bubbly, about 12 to 15 minutes. Remove from heat; stir in margarine and vanilla. Spoon into pie crust. Chill 3 hours or until set. Top with whipped topping. Refrigerate leftovers.