

In Double Boiler**3 cups milk****2 Tablespoon butter****Mixing Bowl****3 cups Sugar****3 heaping Tablespoon Hershey Cocoa****3 heaping Tablespoon Flour****1 teaspoon salt****3 eggs****1 teaspoon vanilla -- at end of cooking****Preparation:**

Add dry ingredients to double boiler mixture, when it thickens add vanilla and pour into unbaked pie shell. Bake at 400 degrees for 35 minutes. Let it cool then refrigerate. Great with Cool Whip or whipped cream. This pie is extremely sweet. I try to only eat a very small piece but only sometimes I succeed.