



Recipe for: German Chocolate Pie

From the kitchen of: Cindy Wang, IHC Director of Operations

Ingredients

½ bar german chocolate
½ cup butter
1 teaspoon vanilla
3 eggs
1 cup sugar
3 Tablespoons flour
1 cup minced nuts

Directions

Melt german chocolate, butter and vanilla. Set aside to cool.
Beat on high speed for three minutes: eggs, sugar, flour.
Fold chocolate into egg mixture. Add nuts.
Pour into greased 9” pie pan. Bake at 325 degrees for 35 minutes.
Chill 4-6 hours. Serve topped with whipped cream.

Story

Several years ago, when my three children were under the age of seven, we moved our family to accept a job opportunity for my husband in another state. Sometimes my parents and/or brothers would join us for Thanksgiving or Christmas, but sometimes it would just be the five of us. On our first Thanksgiving with only our immediate family, I wanted to make it special, so asked each person what their favorite pie would be. Of course, there were five different answers. I decided that didn't matter – Thanksgiving leftovers are the best, after all!

So, I made five different pies that year and everyone enjoyed their own favorite for several days. This has become a continuing tradition even when extended family join us. This year, we aren't able to even have our own children and grandchildren join us – a 2020 sacrifice that will make us that much more thankful for 2021!

This recipe is one my mother would make for me whenever I visited and she made my favorite meal. Other family members chose traditional pumpkin, berry, or apple. And, of course, we all shared every pie! This German Chocolate Pie became my “Thanksgiving pie.”