

Chess Pie



Ingredients

- 1 cup of sugar
- 4 large eggs
- 2 Tbsp. cornmeal
- 1.5 Tbsp. vinegar
- 1 Tbsp. vanilla
- 1 stick margarine cut into several small squares while hard

Directions

1. Preheat oven to 350 degrees.
2. Mix sugar, eggs, cornmeal, vinegar, vanilla and margarine all together in a bowl with mixer.
3. Pour mixture into unbaked pie shell.
4. Bake on middle oven rack for approximately one hour or until the middle doesn't jiggle.
5. Let cool for about one hour before cutting.

**This recipe makes 2 pies.*