



Recipe available on
www.thezestpodcast.com

Listen to The Zest
to hear the story behind
this delicious recipe

Granny Sheffield's Chess Pie

Ingredients

2 cups sugar
1 tablespoon white cornmeal
1 tablespoon all-purpose flour
Pinch of salt
½ cup (1 stick) butter, melted
¼ cup milk
1 tablespoon white vinegar
1 teaspoon vanilla
4 large eggs, lightly beaten
Sweetened whipped cream for topping
1 9-inch unbaked pie crust:
2 ½ cups flour
1 cup (2 sticks) cold butter, cut into 1-inch pieces
1 teaspoon salt
1/3 cup ice water

Preparation

The piecrust ingredients make enough for two pies. Make two pies at the same time, or freeze half the dough for another use.

To make the pie dough, place flour, butter and salt in a food processor with metal blades and process until it looks like coarse cornmeal.

Add ice water and process until dough begins to clump together. Pulse until dough holds together.

Divide dough into two equal pieces and put each into separate plastic bags. Work through the bag to press dough into a ball and flatten.

Work through the bag to press dough into a ball and flatten.

Refrigerate or freeze for later use. (If frozen, thaw in refrigerator.)

Roll very cold dough out on a floured surface to desired size. Fold over and transfer to a greased pie plate. Chill until ready to use.

To make pie, preheat oven to 350 degrees.

Stir together sugar and next seven ingredients until blended. Add eggs, stirring well.

Remove piecrust from refrigerator and pour and scrape the filling mixture into the piecrust.

Bake 50 to 55 minutes, or until the filling is golden and firm. Let cool to room temperature.

Serve pieces with dollop of sweetened whipped cream.

Source: *The Florida Cracker Cookbook: Recipes & Stories from Cabin to Condo* by Joy Sheffield Harris