

# Betty's Traditional Southern Chess Pie Recipe



Uploaded on Jan 14, 2010

In this video, Betty demonstrates how to make her Traditional Southern Chess Pie. This is the dessert that Rick ordered for lunch when we went on our trip to Shakertown. Many of you requested that I make Chess Pie at the time, but I made two other dishes from that dinner (Tomato-Celery Soup and Shaker Lemon Pie), and decided to move on. I haven't shown you many sweets lately (since there were lots of them during the holiday season), so today we're having Traditional Southern Chess Pie!

## Ingredients:

1 1/2 cups sugar  
1/2 cup butter, melted  
1 tablespoon plus 1 teaspoon cornmeal  
1 tablespoon white vinegar  
1 teaspoon vanilla extract  
3 eggs, well-beaten  
1 unbaked 8-inch to 9-inch pastry shell (You make this fresh; I have a recipe for one in [bettyskitchen](#)--Betty's Basic Pie Crust, or you may use a pre-made frozen unbaked pie crust, thawed.)

Combine 1 1/2 cups sugar, 1/2 cup melted butter, 1 tablespoon plus 1 teaspoon cornmeal, 1 tablespoon white vinegar, 1 teaspoon vanilla, and 3 well-beaten eggs. Mix thoroughly. Pour into pie shell. Bake at 350 degrees for about 45 to 50 minutes, or until a knife inserted in the center comes out clean. (I use aluminum foil to protect the outer edge of the pie crust from getting too brown, since the cooking time is so long.) Remove the pie from the oven, and let it cool. You may cut it into slices while it is slightly warm. That's when it tastes the best! Otherwise, cool it completely, cover it, and let it sit on the counter until ready to use. If you are keeping it longer than 12 hours or so, store it in your refrigerator or freezer. This pie is beautiful and luscious! I hope you like it!  
--Betty