

Chocolate Angel Pie

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Ingredients:

SHELL

2 medium egg whites.

1/8 teaspoons of salt.

1/8 teaspoons of cream of tartar.

½ cup of sugar.

½ teaspoon of vanilla.

½ cup of pecans.

FILLING

1 bar (4 oz) of Bakers German Sweet Chocolate.

3 tablespoons of water.

1 teaspoon of vanilla.

1 cup of whipping cream.

Directions:

SHELL

Preheat your oven to 300°F (150°C). Beat the egg whites with the salt and cream of tartar until foamy. Add the sugar, two tablespoons of at a time, beating thoroughly after each addition. Continue beating until very stiff peaks are formed. Fold in the vanilla and pecans. Spoon into a greased 8-inch pie pan to form shell, building up sides. Bake for 55 minutes.

FILLING

Melt the chocolate with the water and remove from heat. Add the vanilla and allow to cool. Whip the cream and fold in chocolate mixture. Spoon into the cooled pie shell and refrigerate for 3 hours.