

Chocolate Velvet Frozen Pie

Harriet Grenier - Waterbury, VT
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Servings: 8

CRUST

2 egg whites
1/8 teaspoon salt
1/4 cup sugar
2 cups chopped walnuts

FILLING

1/4 cup white corn syrup
1 tablespoon water
1 teaspoon vanilla
1 cup semi-sweet chocolate chips
1 1/2 cups heavy cream
2/3 cup sweetened condensed milk

Preparation Time: 30 minutes

Bake Time: 12 minutes

Prepare the crust: In a bowl, beat the egg whites with salt to soft peaks. Gradually beat in the sugar until the mixture is stiff. Fold in the nuts. Spread the mixture over a greased pie plate making the rim 3/4 inch high. Bake at 400 degrees for 12 minutes until golden brown. Remove from the oven and cool.

Prepare the filling: In a saucepan, stirring, bring the corn syrup and water to a boil. Remove from the heat and stir in the vanilla and chocolate chips until melted. Cool.

Reserve two tablespoons of the chocolate mixture for decorating. Pour the remaining chocolate mixture into a large bowl with the condensed milk and heavy cream. Beat with an electric mixer at low speed until well blended. Then beat at higher speed until it stands in soft peaks. Pour into the pie shell.

Decorate with the reserved chocolate mixture. Freeze.

To serve, cut with a knife dipped in hot water.

Per Serving (excluding unknown items): 454 Calories; 36g Fat (69.1% calories from fat); 11g Protein; 25g Carbohydrate; 2g Dietary Fiber; 70mg Cholesterol; 95mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 7 Fat; 1 1/2 Other Carbohydrates.