

Chocolate Angel Pie

Sue Banek

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of
tartar
1/2 cup sugar
1 1/2 teaspoons vanilla
1/2 cup chopped pecans
4 ounces German sweet
chocolate
3 tablespoons hot water
1 cup whipping cream*

Preheat the oven to 300 degrees.

Grease a pie plate.

In a bowl, combine the egg, salt and cream of tartar. Beat until foamy.

Add the sugar gradually and beat until stiff peaks form.

Fold in 1/2 teaspoon of vanilla and the nuts.

Spoon the mixture into the pie plate.

Bake for 50 to 55 minutes. Cool.

In a saucepan, melt the chocolate and blend smooth. Cool.

Add one teaspoon of vanilla and fold in the whipping cream.

Pour into the baked crust.

Chill in refrigerator.

Per Serving (excluding unknown items): 1658 Calories; 128g Fat (67.9% calories from fat); 17g Protein; 120g Carbohydrate; 5g Dietary Fiber; 326mg Cholesterol; 458mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 25 1/2 Fat; 6 1/2 Other Carbohydrates.