

Chocolate Sunday Pie

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*2 egg whites
1/8 teaspoon cream of
tartar
1/8 teaspoon salt
1/2 cup sugar
1 cup chopped pecans
1 teaspoon vanilla
1 cup chocolate chips
3 tablespoons milk
1 tablespoon sugar
4 eggs, separated
1 teaspoon vanilla
whipped cream*

Preheat the oven to 275 degrees.

To make the crust: In a bowl, beat the egg whites until stiff. Add the cream of tartar and salt. Slowly beat in 1/2 cup of sugar. Fold in the pecans and one teaspoon of vanilla.

Spread the mixture in a greased and floured pie pan.

Bake for 45 to 50 minutes. Cool.

To make the filling: In a double boiler, melt the chocolate chips. Add the milk and one tablespoon of sugar. Blend well and cool.

Add four egg yolks, one at a time, beating well after each addition.

In a bowl, beat four egg yolks until stiff. Fold into the chocolate mixture with one tablespoon of vanilla. Pour into the cooled crust.

Chill for several hours. Top with whipped cream.

Per Serving (excluding unknown items): 2681 Calories; 168g Fat (53.0% calories from fat); 52g Protein; 283g Carbohydrate; 22g Dietary Fiber; 854mg Cholesterol; 695mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 31 Fat; 17 Other Carbohydrates.