

Kahlua and Cream Pie

Elsie Germann - Sheridan, WY

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Servings: 8

SHORTBREAD FOR CRUMBLE CRUST

1/2 cup brown sugar

1/2 pound butter

2 cups flour

PIE

*4 tablespoons powdered
sugar*

8 tablespoons sugar

7/8 cup butter, melted

1/4 cup + 4-1/2 tablespoons

coffee liqueur

1 envelope plain gelatin

3 1/3 tablespoons cold

water

4 medium eggs, separated

3 1/4 tablespoons + 1

teaspoon vodka

1 1/2 cups whipping cream

Preparation Time: 1 hour

Bake Time: 30 minutes

Preheat the oven to 375 degrees.

Prepare shortbread bars: In a bowl, mix the brown sugar, butter and flour. Press into a 9x9-inch pan. Prick with a fork. Bake for approximately 30 minutes until the dough looks done and lightly brown. Cool.

Mash the cookies until you get three cups. Add four tablespoons of sugar. Add the melted butter and mix together. Add 1-1/2 tablespoons of coffee liqueur and mix with the crumbs. Reserve one cup of the crumb mixture. Press the remaining crumb mixture into a large pie pan on the bottom and up the sides. Place the pie pan in the refrigerator.

While this is chilling, sprinkle one envelope of unflavored gelatin over the 3-1/3 cold water in a small saucepan. Let set for 10 minutes. Then let sit in a larger pan of hot water to dissolve. (I put over low heat and stir while dissolving.)

In a bowl, beat four egg yolks with four tablespoons of sugar until thick. Mix the gelatin into the egg yolks. Add 1/4 cup of coffee liqueur and 3-1/4 tablespoons of vodka. Set into the refrigerator while beating the egg whites until they form soft peaks. Add four tablespoons of powdered sugar, one tablespoon at a time. Fold into the chilled mixture. Beat 1/2 cup of whipping cream until stiff. Fold into the mixture. Chill until quite firm. Spread one-half into the shortbread pie shell. Spread the reserved crumbs over the pie.

Add the balance of the filling on top. Beat one cup of the whipping cream until it forms peaks. Add three tablespoons of the coffee liqueur and one teaspoon of the vodka a little at a time until stiff. Spread on the pie.

Chill several hours or overnight.

(It works best to make it a day or two in advance as it firms up better and the flavor is superb.)

Per Serving (excluding unknown items): 811 Calories; 62g Fat (70.6% calories from fat); 8g Protein; 51g Carbohydrate; 1g Dietary Fiber; 283mg Cholesterol; 495mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 12 Fat; 1 1/2 Other Carbohydrates.