

Robert`s Rum Pie

Sharon Bender - LaOtto, IN
Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

*6 egg yolks
1 cup white sugar
1 tablespoon unflavored
gelatin
1/2 cup water
1 pint whipping cream
1/2 cup rum
1 nine-inch graham cracker
pie crust
1 to 2 tablespoons grated
bittersweet chocolate
(optional)*

Preparation Time: 20 minutes

In a bowl, beat the egg yolks and sugar until light. Set aside.

In a saucepan, dissolve the gelatin in water. Bring to a boil. Pour the gelatin mixture into the egg mixture, beating briskly. Let cool.

In a bowl, whip the cream until stiff. Fold the cream into the egg mixture. Add the rum. Pour the mixture into the pie crust.

Place in the refrigerator to set.

Grate bittersweet chocolate on top before serving, if desired.

Per Serving (excluding unknown items): 670 Calories; 31g Fat (67.7% calories from fat); 18g Protein; 15g Carbohydrate; 0g Dietary Fiber; 1276mg Cholesterol; 85mg Sodium. Exchanges: 1 1/2 Lean Meat; 4 1/2 Fat; 1 Other Carbohydrates.