

# Texas Cream Pie

Pam Oshlo - Katy, TX

Treasure Classics - National LP Gas Association - 1985

## Yield: 12 to 16 servings

*1 box Nabisco chocolate wafers*  
*2 cups milk*  
*1 tablespoon flour*  
*1/2 cup sugar*  
*5 eggs, separated*  
*2 tablespoons vanilla*  
*1 envelope gelatin*  
*1/4 cup water*  
*1/4 teaspoon cream of tartar*  
*1/2 cup sugar*  
*1 pint whipping cream*  
*4 tablespoons confectioner's sugar*  
*slivers semi-sweet chocolate*

## Preparation Time: 30 minutes

Make the pie crust according to directions on the chocolate wafer box. Place the crust in a 13x9-inch pan. Cool.

In the top of a double boiler, cook the milk, flour and sugar until thickened. Slowly add the egg yolks and cook 3 additional minutes, stirring constantly. Add the vanilla and gelatin that has been dissolved in 1/4 cup of water.

Cool the custard thoroughly in the refrigerator (Do not pour into the crust now).

Make a meringue using five egg whites, the cream of tartar and sugar. Fold the meringue into the custard. Pour onto the pie crust.

Refrigerate.

Make the topping by whipping the cream and confectioner's sugar in a bowl. Spread onto the top of the pie.

Decorate with chocolate slivers.

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Per Serving (excluding unknown items): 3387 Calories; 217g Fat (57.6% calories from fat); 60g Protein; 300g Carbohydrate; trace Dietary Fiber; 1779mg Cholesterol; 829mg Sodium. Exchanges: 1/2 Grain(Starch); 4 Lean Meat; 0 Fruit; 3 1/2 Non-Fat Milk; 40 Fat; 16 1/2 Other Carbohydrates.