

# Chocolate Pie

## *Ingredients:*

*1 pie shell, baked*

*½ cup sugar*

*2 egg whites*

*chocolate filling*

*½ teaspoon vinegar*

*¼ teaspoon cinnamon*

Beat together egg whites, vinegar, & cinnamon until stiff, but not dry. Gradually add sugar & beat until very stiff. Spread meringue over bottom & sides of pie shell & bake at 325° for 15-18 minutes until lightly brown. Let it cool. Fill (see below).

## *Chocolate filling:*

*6 ounces semi-sweet chocolate*

*¼ cup sugar*

*2 egg yolks*

*¼ teaspoon cinnamon*

*¼ cup water*

*1 cup heavy cream*

Melt chocolate over hot water. Do not beat at any time. Blend in water, and then egg yolks. Sieve. Spread 3 tablespoon chocolate mixture over cooled meringue. Chill remaining mixture until it **begins** to thicken. Whip cream with sugar & cinnamon until thick. Spread ½ of whipped cream over chocolate layer. Fold chilled chocolate into remaining whipped cream. Spread over whipped cream in pie shell. Chill pie at least 4 hours before serving