

Chocolate Angel Pie in Meringue Shell

Pie Shell

3 egg whites
1/8 tsp. cream of tartar
pinch of salt
3/4 cup sugar sifted
3/4 cup walnuts or pecans
1 tsp. vanilla extract

Chocolate filling

4 ounces sweet chocolate
3 tlbsp. black coffee
1 tsp. vanilla extract
1 cup heavy cream

Beat 3 egg whites with a rotary beater until they are foamy. Add cream of tartar and salt and beat until egg whites stand in soft peaks. Gradually add 3/4 cup of sugar beating until meringue is very stiff. **Fold in** walnuts or pecans and vanilla.

Turn meringue into a buttered 9 inch glass pie plate and make a nest like shell building the sides up 1/2 inch above the pie plate. Bake the shell in a 300 degree oven for 50 to 55 minutes. Let cool.

In a saucepan over low heat, (I use a double boiler) combine chocolate and coffee stirring until melted and smooth. Let mixture cool and stir in vanilla. Whip heavy cream, **fold** in melted chocolate, turn into pie shell and chill for 2 hours.

Enjoy.....