



### CHOCOLATE SUNDAE PIE

- |                          |                                    |
|--------------------------|------------------------------------|
| 1 cup evaporated milk    | ½ teaspoon vanilla                 |
| ½ cup water              | 3 egg whites beaten stiff          |
| ¼ teaspoon nutmeg        | 1 cup sweetened whipped cream      |
| 3 egg yolks              | ¼ cup grated unsweetened chocolate |
| ½ cup granulated sugar   | OR 2 tablespoons ground chocolate  |
| ⅛ teaspoon salt          |                                    |
| 1 tablespoon gelatin     |                                    |
| 3 tablespoons cold water |                                    |

Heat milk and ½ cup water in double boiler with nutmeg. Beat egg yolks with sugar and salt until light. Pour the hot milk over the egg mixture; return to double boiler and cook until the consistency of thick cream. Remove from heat; add the gelatin which had been soaking 5 minutes in cold water. Add vanilla. Cool. When cool and ready to set, beat and fold in the stiffly beaten egg whites. Pour into baked pie shell and set in refrigerator. When thoroughly cold, cover with the sweetened whipped cream and sprinkle top with grated chocolate.

MRS. JAMES D. CARR