



# Amanda's Atomic Home

Bringing the recipes  
from the Mid Century  
to life again!

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## CHOCOLATE CHIFFON PIE

- 2 Ounces Unsweetened Grated Chocolate
- 1/2 Cup Boiling Water
- 1 Tablespoon Unflavored Gelatin
- 1/4 Cup Cold Water
- 3 Egg Yolks
- 1/2 Cup Sugar
- 1/4 Teaspoon Salt
- 1 Teaspoon Vanilla Extract
- 1/2 Cup Sugar
- 3 Egg Whites, Beaten Stiff
- 1 Baked Pastry Shell

## Directions

1. Melt chocolate in boiling water.
2. Dissolve gelatin in cold water.
3. Stir gelatin into chocolate mixture.
4. Beat the egg yolks with 1/2 cup sugar until light and fluffy.
5. Beat into chocolate mixture.
6. Add salt and vanilla, cool.
7. Beat remaining sugar into the stiff egg whites.
8. Fold into cooled chocolate mixture.
9. Pour into pastry shell.
10. Chill until firm.
11. Spread or decorate with whipped cream if desired.