



BLACK BOTTOM PIE

- 3 Cups Milk
- 1 Cup Sugar
- 1/4 Cup Flour
- 4 Eggs, Separated
- 1 Envelope Unflavored Gelatin
- 1/4 Cup Cold Water
- 1 Ounce Unsweetened Chocolate, Cut Up
- 2 Teaspoons Vanilla
- 1 Baked Pie Shell
- 1/2 Cup Heavy Cream, Whipped
- 1 Ounce Grated Chocolate

DIRECTIONS

1. Scald milk. Mix in 3/4 cup sugar and flour thoroughly.
2. Stir in milk.
3. Beat egg yolks until lemon colored.
4. Add milk mixture, stirring constantly.
5. Cook over low heat until the mixture thickens, stirring constantly.
6. Soften gelatin in cold water, add to mixture and stir until dissolved.
7. Divide mixture into two parts.
8. To one add the cut up square of chocolate.
9. Stir until melted and add 1 teaspoon vanilla.
10. Cool and turn into pie shell.
11. Beat egg whites, adding 1/4 cup sugar while beating, until the mixture holds peaks.
12. Add 1 teaspoon vanilla.
13. Fold egg whites into remaining cooled mixture, spread over chocolate filling.
14. Chill 4 to 6 hours.
15. Just before serving top with whipped cream and sprinkle with grated chocolate.