

ANGEL PIE

Start heating oven to 275°F. Lightly butter an 8-inch pie plate. Prepare 1/2 cup finely chopped walnuts or pecans. In a bowl combine 2 egg whites, 1/8 teaspoon salt and 1/8 teaspoon cream of tartar. Beat until foamy. By tablespoons add 1/2 cup granulated sugar, beating well after each addition. Beat in 1/2 teaspoon pure vanilla extract and continue beating until mixture stands in stiff peaks. Fold in nuts. Spoon into pie plate and spread into form of pie shell. Bake 50 to 60 minutes; cool.

In a saucepan over low heat stir together 4 squares (4 ounces) sweet cooking chocolate and 3 tablespoons water until chocolate is melted. Remove from heat and cool until thickened; add 1 teaspoon pure vanilla extract. In a bowl whip 1 cup heavy cream; fold into chocolate and spoon into cooled meringue shell. Chill at least two hours before serving.

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