

FROZEN CHOCOLATE PIE IN PECAN CRUST

from the files of Bev Gaskins

Crust:

2 cups finely chopped pecans, toasted
5 TBS plus 1 tsp. brown sugar, firmly packed
5 TBS butter, chilled, cut into small pieces
2 tsp dark rum

Chocolate filling:

6 oz semisweet chocolate
½ tsp instant coffee powder
4 eggs room temperature
1 TBS dark rum
1 tsp vanilla
1 cup whipping cream

Crust: Blend all ingredients for crust until mixture holds together. Press into bottom and sides of 9-inch pie plate. Freeze for at least 1 hour.

Filling: Melt chocolate with coffee in top of double boiler over hot water. Lower heat and whisk in 1 egg at a time until mixture is smooth and glossy. Whisk in rum and vanilla. Cool 5 minutes. Whip 1 cup cream until stiff, gently fold into chocolate mixture. Pour into crust and freeze.