

Aunt Emily's Black Bottom Pie

Submitted by Amanda Povall Tailyour

Crust:

20 ginger snaps, crushed and crumbled

5 Tablespoons butter, melted

Mix well [Editor's note: a food processor makes light work of this process]

Pat mixture evenly in a deep pie pan and bake for 10 minutes at 250°.

Fillng:

1 Tablespoon plain gelatin

4 Tablespoons cold water

2 cups whole milk

1 cup sugar, divided

1 Tablespoon corn starch

4 large egg yolks

1 1/2 ounces Baker's Unsweetened Chocolate Bars, melted [Editor's Note: Be sure to measure weight as 1 square no longer equals 1 ounce]

1 teaspoon vanilla

4 Tablespoons bourbon or rum

4 egg whites

1/4 teaspoon cream of tartar

3 Tablespoons powdered sugar

1 cup whipping cream

Dash of vanilla

1/2 ounce grated Baker's Unsweetened Chocolate Bars Directions:

Melt chocolate and set aside. Soak gelatin in cold water and set aside. Scald milk. Combine 1/2 cup sugar and corn starch and combine with scalded milk to make custard with the sugar, egg yolks and corn starch. Cook in a double boiler until custard coats spoon – about 20 minutes. Remove from heat.

Take out 1 cup of custard and add melted chocolate. Beat well with whisk. When cool add 1 teaspoon of vanilla. Pour into the prepared crust.

While remaining custard is still hot, blend in gelatin and cool, but do not allow to stiffen. Add either bourbon or rum.

Make a stiff meringue by beating the egg whites until frothy. Add cream of tartar, and 1/2 cup of sugar and beat until stiff. Fold the meringue and a dash of vanilla into the custard. As soon as the chocolate custard has begun to set, cover with the fluffy custard and chill until firm.

When ready to serve, spread with whipped cream sweetened with confectioners sugar. Sprinkle with grated bittersweet chocolate.

[Editor's Note: This is a divine dessert well worth all the steps to create it.]