

CHOCOLATE VIENESE PIE

Meringue Pie Shell:

8 inch pie shell
3 egg whites
1/4 tsp. cream of tartar
1/4 C. sugar
1/4 tsp. vanilla

Chocolate filling:

1 (12oz.) pkg of Nestle
Chocolate chips
1 T. instant coffee powder
1/4 C. boiling water
1 C. heavy whipping cream
1 tsp. vanilla

Pie shell: Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 T. at a time; continue beating until stiff and glossy. Do not under beat. Beat in vanilla. Bake shell, let cool before making the chocolate filling.

Filling: Melt chocolate over hot water. Stir coffee in the boiling water and then carefully stir into melted chocolate. Beat as you would fudge until very creamy and cool. Beat the cream until stiff and gently fold into the chocolate mixture. Add vanilla, stir gently. Pour into the cool shell and chill in refrigerator.

In memory of Phyllis Dralle by Becky Cleveland

EASY PINEAPPLE PIE

1 (16oz.) sour cream
1 (6oz.) pkg. sugar free instant vanilla pudding
1 lg. can crushed pineapple, juice and all
1 (10") graham cracker crust
Cool Whip

Mix first 3 ingredients together and pour into graham cracker crust. Chill for 1/2 hour. Top with Cool Whip and serve.

Joanne Nice