**Chocolate Rum Pie**

**Ingredients**

¼ Cup butter

¼ Cup brown sugar

1 ¼ Cup chocolate wafer crumbs (about 30 cookies)

1/2 cup sugar

1 envelope (1 tbsp) unflavoured gelatin

Dash salt

1 cup milk

2 beaten egg yolks

1 cup chocolate chips

1/3 cup dark rum

2 egg whites

1/4 cup sugar

1 cup whipping cream

1 tsp vanilla

Shaved chocolate

**Method**

1. Make crumbs in Cuisinart; add butter & brown sugar & process with quick turns until mixed.
2. Pat down in a spring form pan, bake 375 for 8 minutes, cool
3. Combine 1/2 cup sugar, gelatine & salt in heavy pot
4. Separate eggs, keep whites cool.
5. Add milk slowly to yolks, beating so it dissolves well
6. Stir egg mixture into gelatin, cook over low heat, stirring until slightly thickened.
7. Remove from heat, add choc. chops stir till dissolved
8. Add rum, stir & refrigerate until partially set.
9. When choc mixture is ready, beat egg whites till soft peaks form, add 1/4 cup sugar & beat till stiff
10. Fold whites into choc. mixture
11. Whip cream with vanilla
12. Layer whipped cream with choc mixture over crust.
13. Run a knife though several times to marble
14. Garnish with chocolate shavings

**Source:**

Joan via Toronto Star

**Notes:**

* Baila & I have a debate; I do more marbling she doesn't. She says hers is best, of course it isn't!
* If the mixture curdles when heating the eggs & the milk, heat is too high. Put through a fine mesh strainer & it will be fine.