

Strawberry Black Bottom Pie

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1/3 cup half-and-half	1 (6-oz) package semisweet chocolate morsels
3 eggs, separated	1 baked 9-inch pie shell
1 cup boiling water	2 tsps. lemon juice
2 pints strawberries, washed and stemmed	1 pkg unflavored gelatin
1/4 cup sugar	
1/4 cup cold water	

Heat half-and-half in saucepan over medium heat. Stir in chocolate morsels; beat smooth with wire whisk. Remove from heat; whisk in egg yolks one at a time, mixing until well-blended. Return to heat. Cook, stirring 1 to 2 minutes longer. Cool; pour into pie shell, chill until set, 2 to 3 hours. Puree 1 pint of strawberries with lemon juice (there should be about 1-2/3 cups puree). Soften gelatin in water, warm over low heat to dissolve, then stir into berry puree. Chill until mixture begins to set. Meanwhile beat egg whites, gradually adding sugar, until soft peaks form. Fold in thickened berry mixture. Pour over chocolate layer, chill until set. To serve, slice remaining berries; sweeten if desired. Spoon over wedges of pie.