

Cappuccino Pie

1 pie crust (graham cracker or chocolate)

¼ cup water

2 T instant coffee

2 tsp ground cinnamon

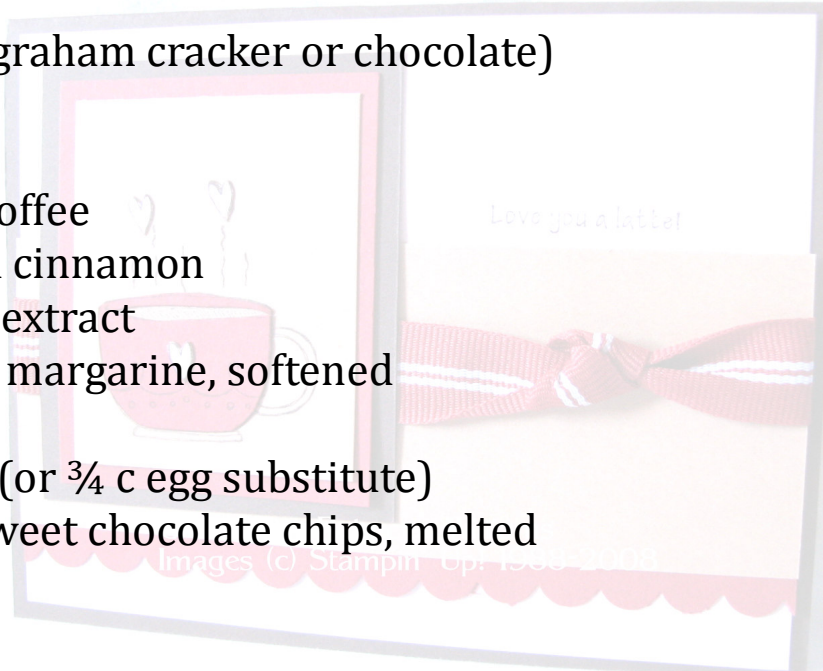
1 tsp vanilla extract

1 c butter or margarine, softened

¾ c sugar

3 large eggs (or ¾ c egg substitute)

12 oz semisweet chocolate chips, melted



1. Stir together water, coffee, cinnamon, and vanilla in small bowl. Set aside.
2. Beat butter and sugar in a bowl with mixer until fluffy. Beat in eggs, one at a time or ¼ cup at a time, scraping bowl and beaters several times until sugar is dissolved and mixture no longer grainy. Gradually beat in coffee mixture (may look grainy).
3. On low speed, gradually beat in melted chocolate, scraping bowl and beaters until color is uniform.
4. Pour into crust and chill at least three hours.

Notes: I have used egg white substitute and it makes the mixture fluffy and helps it to set. If you use eggs, make sure they are clean since this pie is not baked.

I have also tried a couple types of butters, and found that Brummel & Brown, which is part yogurt, works great. The mixture is creamy and smooth - perfect!