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## French Silk Pie

- 30 Whole cookies, wafer(s), chocolate
- 2 Tbsp dates, pitted and whole, chopped
- 2 Tbsp water
- 1 Tbsp oil, canola
- 1 Tbsp coffee, brewed
- 1 Tbsp water
- 1 1/2 Tsp gelatin, unflavored
- 1 Large egg
- 1/2 Cup milk, lowfat (1%)
- 8 Tbsp sugar, brown, light, packed, divided
- 1/3 Cup cocoa powder, unsweetened
- 2 Ounces chocolate, bitter or semisweet, bittersweet chocolate, chopped
- 1 1/2 Tsp vanilla extract
- 2 Tbsp egg whites, dried, reconstituted according to package directions
- 1/2 Tsp cream of tartar

- 1) Preheat oven to 325°F. Coat a 9-inch deep-dish pie pan with cooking spray.
- 2) To prepare crust: Combine chocolate wafers and dates in a food processor; process until finely chopped. Add water and oil and process until moistened. Press into the bottom and sides of the prepared pan.
- 3) Bake until crisp, about 10 minutes. Cool completely on a wire rack.
- 4) To prepare filling & garnish: Combine coffee and water in a small bowl. Sprinkle gelatin on top and set aside to soften.
- 5) Whisk egg, milk, 3 tablespoons brown sugar and cocoa in a small saucepan until smooth. Cook over low heat, whisking constantly, until thickened and an instant-read thermometer registers 160°F, 5 to 7 minutes. Do not let the mixture come to a simmer. Remove from the heat. Add the reserved gelatin mixture; stir until dissolved. Add chocolate and vanilla, stirring until melted. Set aside to cool to room temperature, about 30 minutes.
- 6) Beat reconstituted egg whites and cream of tartar in a large bowl with an electric mixer on low speed until frothy. Increase speed to high and beat until soft peaks form. Gradually add the remaining 5 tablespoons brown sugar, beating until the meringue is smooth and glossy.
- 7) Whisk one-fourth of the meringue into the cooled chocolate mixture until smooth. Scrape the chocolate mixture into the remaining meringue and fold in with a whisk. Spoon the filling into the crust and chill, uncovered, until set, about 3 hours.

Makes 10 Servings

