Black Bottom Pie

Gluten-free
Dairy-free

Crust Ingredients

~ 1 cup of Arnel's Originals All Purpose Flour and Pie Crust Mix
~ 1/4 cup softened butter (salted,) or healthy margarine, or coconut oil (add 1/4 teaspoon sea salt)
~ Combine with a fork so the mixture is crumbly
~ 1/2 lg. egg slightly beaten
~ Add egg to crumbly mixture. It should now hold together. If it doesn't, add 1 Tablespoon water

Crust Directions

- Gather the dough mixture and place it in your pie pan
- With waxed paper on top of the dough, press into your pie pan, spreading the dough evenly on the bottom and sides and fluting the edges to make it look appealing. (As an alternative, you could roll the dough between two pieces of waxed paper, peel one piece off, carefully flip the crust into the pie tin, peel off the second piece and press the dough into the pan. Don't be concerned that the pie crust has broken into pieces. It is very forgiving in the raw state and will connect well with its parts)

- Pierce bottom of crust with a fork, making several air holes

- Bake in a 350º oven for 12 minutes
- Cool the crust

Chocolate Pudding Ingredients & Preparation

- Melt: ~ 4 oz. semi-sweet chocolate chips
- Stir in: ~ 6 Tablespoons coconut oil or shortening
  ~ 1/2 cup fine sugar (NOT confec. sugar)
  ~ 4 egg whites, slightly beaten
  ~ 1 teaspoon vanilla extract
  ~ 1 Tablespoon sweet liquor
    (Amaretto, Kahlua)
- Pour into crust and refrigerate

Custard Ingredients & Preparation

- Heat and stir: ~ 1 cup of Healthy Top whipped topping
  ~ 1/2 cup sugar
- Mix items below and then add to the above mixture, stirring constantly until thickened:
  ~ 4 egg yolks beaten
  ~ 1/4 cup Healthy Top whipped
    topping
  ~ 1 teaspoon vanilla extract
- Pour custard mixture into glass pie plate, set in hot water, and bake 45 minutes on 325º until it sets
- Cool and refrigerate. Loosen custard and slide on top of chocolate layer

- Whip 3/4 cup of Healthy Top according to directions and spread onto of custard mixture
- Garnish with chopped up walnuts