

# Betty's Irresistible Black Bottom Pie Recipe



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In this video, Betty demonstrates how to make her Irresistible Black Bottom Pie. This is a pie of Southern origin, that has a dark chocolate cream pie layer topped with a rum-flavored custard. It is served in a pie crust and has whipped topping with chocolate curls on top. It is simply irresistible!

## Ingredients:

8-inch or 9-inch baked pie shell or graham cracker crust  
¼ cup cold water  
2 teaspoons unflavored gelatin  
3 eggs, separated  
1 cup milk  
½ cup sugar  
¼ teaspoon salt  
1 ½ squares unsweetened chocolate, melted and cooled  
½ teaspoon vanilla extract  
3 tablespoons rum (You may substitute rum flavoring, if you like.)  
8 oz. carton of whipped topping (or ½ pint whipping cream, whipped)  
unsweetened chocolate shavings or curls

Into ¼ cup cold water sprinkle 2 teaspoons unflavored gelatin. Stir until combined, and set aside. In a medium saucepan, stir together 3 egg yolks, 1 cup milk, ½ cup sugar, and ¼ teaspoon salt. Make into a custard by cooking and stirring over low heat, until it coats a spoon. Remove from heat, and stir in gelatin. Meanwhile, beat 3 egg whites until stiff. Divide the custard mixture in half. To one half add 1 ½ squares unsweetened chocolate, ½ teaspoon vanilla, and half of the egg white mixture. To the other half add 3 tablespoons rum and the remainder of the egg white mixture. Cool, and as mixtures begin to thicken, pour chocolate part into pie shell. Cover with rum-flavored custard. Top with a layer of whipped topping. Sprinkle with unsweetened chocolate shavings or curls. Return to refrigerator until the pie is set. Then, slice and serve the pie on nice serving plates. This is a gorgeous pie that is not only showy, but delicious! I hope you enjoy it! --Betty