

FRENCH SILK PIE (Serves 8)

1½ cups graham cracker crumbs	Preheat oven to 350F. Mix graham crumbs w/melted butter & pat into 9" pie plate. Bake for 10 minutes.
1/3 cup melted butter	
2 oz. unsweetened chocolate	Melt chocolate in a double boiler.
2 tbsp brandy	Stir into melted chocolate.
2 tbsp dry instant coffee	
1 cup unsalted butter, softened	Using a hand or electric mixer, cream butter and sugar together in a large mixing bowl.
1 cup sugar	
2 eggs	Beat in the eggs, one at a time.
	Beat in the chocolate mixture.
½ cup ground almonds	Mix the nuts into above.
½ cup ground hazelnuts (filberts)	
Whipping cream	Pour mixture into the pie shell. Chill. Serve cold in thin slices w/whipped cream.