

Turtle Pie

Category: Dessert

Servings: 8

Rating: 0

Source: Maureen Moore

Description:

Ingredients:

!chocolate wafer cookie 200 gram package
!pecans 3/4 cup, chopped finely
!margarine 1/2 cup+2 tablespoons in all
!gelatin 1 envelope, unflavoured
!water 1/4 cup cold
!chocolate chips 1 cup semi-sweet
!cream 1 1/2 cup+2 tablespoons in all
!egg 2
!vanilla 1 teaspoon
!caramel 22

Instructions:

Combine crushed wafers, pecans, and 1/2 cup melted margarine. Press into the bottom and up the sides of a 9" pie plate. Bake at 350° for 10 minutes. Set aside to cool.

In a small saucepan, sprinkle gelatin over water and stir until dissolved. Stir in 1 cup whipping cream. Pour into a blender and add chocolate chips. Blend until melted. Gradually add 1/2 cup of cream, eggs, and vanilla. Pour into a large bowl and chill until it is the consistency of egg whites.

In a small saucepan, melt 2 tablespoons of margarine, 2 tablespoons of whipping cream, and the 22 caramels.

Pour the caramel mixture into the crust and cool for 10 minutes. Spoon the chocolate mixture over the caramels and chill for 3 to 4 hours.

Serve garnished with whipped cream and pecans.