

Coffee Toffee Pie

From *The Square Meal Restaurant Cookbook* (1982) by Jaye Aldrich, Eileen Foley, Mary Giorgi, and running-grass. The book is now out of print, but you might get lucky finding one at a local yard sale or used bookstore. Thanks to Mary Jensen for supplying the recipe.

Crust:

1-1/3 cups flour
1/3 cup margarine
1-1/2 cups chopped walnuts
1/4 cup sugar
1 teaspoon vanilla
1/4 cup unsweetened cocoa, sifted
2 tablespoons water

Filling:

1/2 cup butter
2 tablespoons margarine
1 cup sugar
2 ounces unsweetened chocolate, melted
1 tablespoon instant coffee crystals
2 eggs

Topping:

2 cups heavy cream
1 tablespoon instant coffee crystals
1/4 cup confectioners' sugar

Preheat oven to 350°.

For the crust: Grease a 10-inch pie plate. Mix all crust ingredients together except for water. Sprinkle the water on so the mixture will hold together when you squeeze it, but not so much that it is wet and sticky. Press crust mixture into pie plate and bake 10 to 15 minutes, then cool.

For the filling: Cream butter and margarine with sugar until well blended. Add melted chocolate until well blended. Stir coffee into eggs, but do not beat. Add slowly to filling mixture, stirring until the eggs are blended well and their shine has disappeared. Spoon the filling mixture into cooled crust. Chill.

For the topping: Mix cream with coffee and sugar. Let the mixture sit until dissolved, then whip cream until soft, stiff peaks form. Top the chilled pie with the whipped cream. Shave unsweetened chocolate onto the top if desired.