

NO-BAKE GERMAN CHOCOLATE PIE

Ingredients

- 1 9-inch pre-baked chocolate pie crust
- 1 cup (2 sticks) unsalted butter, softened
- 1 ½ cups granulated sugar
- 3 large eggs
- 1 tsp vanilla extract
- ½ cup unsweetened cocoa powder
- ¼ tsp salt
- ¼ cup milk
- 1 cup chopped pecans
- 1 cup shredded sweetened coconut

Directions

1. In a heavy saucepan, stir together the eggs and sugar. Cook over low heat, stirring constantly, until the egg mixture coats a metal spoon with a thin film or reaches 160 degrees. Immediately place the saucepan in ice water and stir until the egg mixture is cool.
2. In a large bowl, cream the softened butter then add the egg-sugar mixture, then stir in the vanilla extract.
3. In a separate bowl, whisk together the cocoa powder, salt, and milk until smooth.
4. Gradually add the cocoa mixture to the butter mixture, beating until well combined.
5. Fold in the chopped pecans and shredded coconut.
6. Pour the filling into the pre-baked pie crust.
7. Chill the pie in the refrigerator for at least 4 hours, or until firm.
8. Serve cold.

****Notes:** For an extra touch, garnish with whipped cream and a sprinkle of toasted coconut. Can substitute walnuts for pecans, if preferred.