Gluten & Dairy Free Chocolate Meringue Pie

Servings: 8   **Prep time: 20 min**   **Cook time: 3-5 min**

INGREDIENTS

CHOCOLATE FILLING INGREDIENTS

1 gluten and dairy free pie crust

1/2 cup of sugar

3 tablespoons of cornstarch

2 tablespoons of gluten free flour

1 tablespoon of benefiber (optional)

3 tablespoons of cocoa powder

1 1/3 cup of mixed canned goat and coconut milk

3 egg yolks

2 tablespoons of vegan butter

1 teaspoon of vanilla

MERINGUE INGREDIENTS

3 egg whites

1/2 teaspoon of cream of tarter

1/4 teaspoon of cornstarch

1/4 cup of sugar

1/2 teaspoon of vanilla

DIRECTIONS

Prepare the Pie Crust

- Prebake the pie crust at 425 degrees Fahrenheit for 10-12 minutes or according to the directions on your store bought pie crust.
- Set the pie crust aside to cool completely before adding your chocolate filling.

How to Make the Chocolate Filling

- In a large nonstick saucepan add a 1/2 cup of sugar, 3 tablespoons of cornstarch, 2 tablespoons of gluten free flour, 1 tablespoon of benefiber (optional), and 3 tablespoons of cocoa powder.
- Use two bowls to separate the yolks from the egg whites of three eggs.
- Add 3 egg yolks to the saucepan and set the egg whites aside for the meringue.
- In a separate bowl or blender, mix together 1 can of canned goat milk and 1 can of canned coconut milk. Then, measure out 1 1/3 cup of this milk mixture and add it to the saucepan.

Recipe by: Cheri Moore

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DIRECTIONS

- Simmer over medium-low heat stirring constantly. Do not boil it.
- The filling is done when it has a pudding-like consistency and sticks to the spoon. It should barely drip off the spoon.
- Turn the burner off.
- Add 2 tablespoons of vegan butter and 1 teaspoon of vanilla extract to the saucepan. Stir until the butter melts and is completely incorporated.
- Then, use a fine-mesh strainer to strain the chocolate filling into a bowl. The strainer will capture any bits of cooked eggs.
- Stir the chocolate filling until it has cooled completely and then set it aside and make the meringue.

How to Make Meringue

- Add 3 egg whites, 1/2 teaspoon of cream of tarter, and 1/4 teaspoon of cornstarch to a mixing bowl.
- Use an electric mixer to beat the ingredients on high until stiff peaks begin to form.
- Slowly add 1/4 cup of sugar while the mixer is going.
- Add 1/2 teaspoon of vanilla extract and mix until incorporated. Turn off the mixer.

Assemble the Gluten & Dairy Free Chocolate Meringue Pie

- Preheat the oven to 350 degrees Fahrenheit.
- Pour the chocolate filling into the cooled pie shell and smooth out the top with a spatula.
- Cover the chocolate filling with the meringue. Push the meringue all the way to the crust to seal the edges of the pie.
- Bake for 3-5 minutes until the meringue has browned.
- Place on a cooling rack for about 45 minutes.
- Refrigerate once the pie is completely cooled.

NOTES:

Make sure the meringue touches the crust all the way around so that it does not pull back from the edge of the pie while baking.