



CHOCOLATE CHIP TORTE

- 2 Egg Yolks
- 2 1/2 Tablespoons Sugar
- 2/3 Cup Milk
- Dash Salt
- 1 Tablespoon Unflavored Gelatin
- 1/4 Cup Cold Water
- 1/2 Teaspoon Vanilla
- 2 Egg Whites, beaten stiff
- 2 1/2 Tablespoons Sugar
- 1/2 Cup Chopped Semisweet Chocolate
- 1 Cup Heavy Cream, Whipped
- 1 Graham Cracker Crust

DIRECTIONS

1. Beat egg yolks with sugar.
2. Add milk and salt.
3. Cook in a double boiler until thick, stirring constantly.
4. Soften gelatin in cold water.
5. Add with vanilla to hot mixture.
6. Chill until partially set.
7. Beat egg whites with remaining sugar.
8. Fold into chilled mixture with chocolate.
9. Pour into graham cracker crust.
10. Chill until firm.
11. Spread with whipped cream and chocolate shavings.