

Chocolate Malt Pie

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| 2 cups miniature marshmallows | 1 cup whipping cream |
| 2 oz semisweet chocolate | ¼ cup malted milk powder |
| 1 oz unsweetened chocolate | 1 tsp vanilla |
| ½ cup milk | ¼ cup chopped pecans |
| ¼ tsp salt | 9-inch pastry shell, baked |

Melt marshmallows, chocolate pieces, milk, and salt in a double boiler, stirring occasionally. Remove from heat and cool until slightly thickened.

In a small, cold, mixer bowl, beat the cream, malt powder, and vanilla until very thick. Fold the chocolate mixture in and scrape into the pastry shell.

Sprinkle pecans around edge of pie. Chill at least three hours.

Adapted from *Pillsbury's Bake Off Dessert Cook Book* (1968).