DR. HEILMAN’S
CHOCOLATE MERINGUE PIE
From the Kitchen of Betty Heilman

NOTES
Dad’s favorite thing Mom made was her chocolate meringue pie. That is how they met! Dad came back from WWII and went to Campbellsville College in KY on the GI bill. Mom brought him his dessert one night his freshman year...she was a sophomore...as she was working in the dining hall and he asked her for a 2nd piece. She told him they were only allowed one piece per student, but 5 minutes later she came back out and gave Dad her piece. They married about 3 months later. They were married 65 years when she passed away in December, 2013. She was an awesome cook and Dad always appreciated that!” - Bobbie Heilman Murphy, W’75

INGREDIENTS
- 1 8-inch baked pie crust, fully cooled
- 3 eggs, separated
- 2 1/2 cups milk, scalded
- 1 tablespoon butter
- 2 squares bitter chocolate
- 1/3 cup all-purpose flour
- 1 cup sugar for pie filling, plus 1/3 cup sugar for meringue
- 1/4 teaspoon salt
- 3/4 teaspoon vanilla extract

DIRECTIONS
1. In a mixing bowl, combine flour, salt, and 1 cup sugar. Set aside.
2. Separate egg yolks and whites into two small bowls and set aside.
4. Melt chocolate and butter together in a medium saucepan over low heat.
5. Stir in flour mixture until combined. Add scalded milk and cook over low heat, stirring constantly, until thickened (about 15 minutes, or until it becomes the consistency of pudding).
6. Beat egg yolks well (about 30 seconds), stir in a little of the chocolate mixture (to warm up eggs and prevent them from scrambling), then pour warmed eggs into rest of hot mixture and stir constantly for 2 minutes.
7. Remove from heat, cool partially, and stir in vanilla. Pour into pie crust.
8. Beat egg whites until frothy, then slowly add 1/3 cup sugar and continue to beat until stiff peaks form.
9. Spread over pie filling until all chocolate is covered.
D-HALL CLASSICS: "JERSEY DIRT"

From Heilman Dining Center executive chef, Tyler Betzhold

SERVES: 10 (ASSUMING YOU'RE WILLING TO SHARE) | TOTAL TIME: 60 MINUTES

INGREDIENTS

- 2 3.5-ounce packages instant French vanilla pudding mix
- 3 cups milk
- 1 cup confectioners’ sugar
- 1 8-ounce package cream cheese, softened
- 3/4 teaspoon vanilla extract
- 1/4 cup butter, softened
- 1 12-ounce container frozen whipped topping, thawed
- 1 14-ounce package chocolate cream-filled sandwich cookies, crushed (divided)

DIRECTIONS

1. Place half of the cookie crumbs into the bottom of a 9x13 dish; retain remaining crumbs for topping.
2. Whisk pudding mix with milk in a large bowl until softly set, about 2 minutes. Pudding will thicken as it stands.
3. Cream confectioners’ sugar, cream cheese, vanilla extract, and butter into a separate bowl until smooth and creamy.
4. Stir cream cheese mixture into pudding until thoroughly combined. Gently fold whipped topping into the mixture.
5. Spread the filling over the layer of cookie crumbs.
6. Top with remaining cookie crumbs, covering completely. Chill for at least 30 minutes.
7. Serve and enjoy!