

## ENSTROM ALMOND TOFFEE PIE

### Ingredients:

1 cup sugar  
2 cups milk  
1 tablespoon butter  
1/4 teaspoon salt  
4 tablespoons cornstarch  
2 egg yolks  
4 1/2 tablespoons cocoa  
2 ounces grated German's Sweet Chocolate  
4 ounces ground Enstrom World Famous Almond Toffee  
1/2 teaspoon vanilla extract 1 baked pie shell

Combine sugar, cornstarch and salt. Add 1/4 cup milk, mixing well. Blend in egg yolks. Scald 1 1/2 cups milk over hot water in top of a double boiler. Add cornstarch mixture to scalded milk, stirring constantly. Beat well with a wire whip or rotary beater until smooth. Cook mixture over hot water, stirring frequently until clear and thickened.

Meanwhile, dissolve cocoa in 1/4 cup milk. Add cocoa and grated chocolate to cornstarch mixture. Continue to cook, stirring until chocolate is melted and mixture is thickened.

Remove mixture from heat. Add butter and vanilla, stirring until butter is melted. Refrigerate pudding mixture until it is thoroughly chilled.

Turn it into a baked pie shell and sprinkle ground almond toffee over the top. Chill.

\* In a hurry? This pie filling can also be made using a large package of double chocolate pudding and pie mix filling.