

Chocolate Mousse Pie

1 package BAKER'S®
Semi-Sweet Chocolate
(8 squares)

1/4 cup water

8 eggs, separated

1-1/2 teaspoons vanilla

2/3 cup sugar

Butter a 9-inch pie plate, sprinkle with sugar. Melt chocolate with water in saucepan over very low heat, stirring until smooth. Stir in egg yolks; add vanilla. Beat egg whites, gradually adding sugar until mixture forms stiff peaks. Stir a small amount into chocolate mixture, then fold chocolate mixture into remaining meringue mixture. Pour 4 cups into pie plate. Chill remaining mixture. Bake mixture in pie plate at 350° for 25 minutes or until just set. Cool slightly; chill 1 hour. (Center will fall, forming shell.) Spoon chilled mixture into shell. Chill at least 3 hours. Garnish with cranberries and mint.