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## MR. LOU'S CHOCOLATE PRALINE PIE

Recipe Courtesy of Emeril Lagasse

*2 cups heavy cream*  
*1/4 cup cornstarch*  
*1/2 cup light brown sugar*  
*1/2 cup Steen's 100 percent Pure Cane Syrup*  
*1 cup melted Hawaiian Vintage Chocolate*  
*1 cup crumbled Creamy Pralines*  
*1 (9-inch) chocolate cookie crust, baked*  
*2 cups sweetened whipped cream*  
*Drizzles of Caramel Sauce*

In a saucepan, over medium heat, whisk the cream, cornstarch, brown sugar and cane syrup together. Cook for 10 to 12 minutes, or until a light custard forms. Stir in the chocolate and mix well. Place a piece of plastic wrap directly on top of the custard. Cool completely. Fold in half of the crushed pralines. Pour the custard into the pie shell. Sprinkle the top with the remaining pralines. Refrigerate for 4 hours before serving. Serve each slice with whipped cream and a drizzle of Caramel Sauce

Yield: 8 servings