

Marie Saba

from my kitchen to yours

CHOCOLATE CREAM PIE

 Serves 8

Ingredients

For Crust:

- 1 9-inch pie crust, homemade or store bought, cooked and cooled

For Filling:

- 1/2 cup sugar
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 4 egg yolks
- 2 cups milk
- 1 cup half and half
- 1 teaspoon vanilla extract
- 7 ounces semi-sweet chocolate chips or chunks
- 2 Tablespoons butter

Instructions

- 1** In a medium pot, whisk together sugar, cornstarch and salt. Add yolks and whisk again until well combined. Add milk and half and half and whisk again. While whisking, bring mixture to boil over medium heat. Then immediately reduce heat to low and simmer, while whisking, and cook for about 1-2 minutes. Add chocolate and butter and whisk again until filling is fully combined, thick and smooth.
- 2** Pour filling into fully-cooked pie crust. Smooth top with a spatula. Grease a piece of parchment paper with butter. Cover surface of filling with buttered parchment (to prevent "pudding skin" from forming) and refrigerate to cool completely.
- 3** Just before serving, beat cream with sugar and vanilla until soft peaks form. Spoon whipped cream on top of pie. Garnish with grated chocolate, if desired, and serve.



For Topping:

- 1 cup chilled heavy cream
- 1 Tablespoon sugar
- 1 teaspoon vanilla extract

For Garnish:

- Grated chocolate

Make-Ahead Tip: The filling can be made a day ahead. Store in a bowl in the refrigerator. Cover surface of filling with buttered parchment to prevent the skin from forming. The crust can also be made a day ahead. Cool completely and wrap in plastic overnight. You can also pour the filling in the pie crust the day before. Just be sure to use the buttered parchment, store in the refrigerator, and don't add whipped cream until just before serving.