DECADENT CHOCOLATE PIE WITH HOMEMADE CHOCOLATE CRUST

Oven Temp: 425-350°F **Cook Time:** 55 minutes

Prep time: 15 Minutes

Source: Liz Chandler
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Yield: 1 pie, 6-8 servings

Notes: **Freezing: Once the pie has fully set in the refrigerator, wrap it tightly in plastic wrap, followed by a layer of aluminum foil. Freeze for up to 2 weeks.**

Thawing: Transfer the pie to the refrigerator 24 hours before serving to thaw gradually. Avoid thawing at room temperature to maintain the best texture.

Ingredients	Directions
For the Chocolate Crust: 2 cups all-purpose flour 1/4 cup unsweetened cocoa powder 2 tablespoons granulated sugar 1 teaspoon salt 3 tablespoons packed brown sugar 3/4 cup unsalted butter, cold and cut into 1/4-inch slices 6–8 tablespoons ice water **For the Chocolate Filling:** 1 1/4 cups granulated sugar 1/4 cup cornstarch 1/4 teaspoon salt 3 cups whole milk 4 large egg yolks 6 ounces (one cup) semi-sweet chocolate chips 2 tablespoons unsalted butter 1/2 teaspoon pure vanilla extract	**Prepare the Chocolate Crust** In a large bowl, whisk together the flour, cocoa powder, granulated sugar, salt, and brown sugar until well combined. Add the cold butter slices to the flour mixture. Using a pastry blender or fork, cut the butter into the dry ingredients until the mixture resembles pea-sized crumbs. Gradually add the ice water, 2 tablespoons at a time, mixing gently until the dough begins to come together. Avoid overmixing. Turn the dough out onto a piece of plastic wrap, shape it into a round disk, wrap tightly, and refrigerate for at least 30 minutes or overnight. Once chilled, roll out the dough on a lightly floured surface to about 1/8-inch thickness. Fit it into a 9-inch pie dish, trimming any excess. Refrigerate the crust while preparing the filling. **Make the Chocolate Filling** In a medium saucepan, whisk together the granulated sugar, cornstarch, and salt. Gradually whisk in the milk until smooth. Cook the mixture over medium heat, stirring constantly, until it thickens and begins to bubble; about 10 to 15 minutes. In a separate bowl, lightly beat the egg yolks. Slowly add about 1/2 cup of the hot milk mixture to the yolks, whisking constantly to temper them. Pour the tempered yolk mixture back into the saucepan with the remaining milk mixture. Continue cooking over medium heat, stirring constantly, until the mixture thickens further, about 2 to 3 minutes. Remove from heat. Continue to stir until bubbling stops to prevent the bottom burning. Add the chocolate chips, butter, and vanilla extract to the hot mixture, stirring until the chocolate and butter are fully melted and the filling is smooth.

	Assemble and Bake the Pie Preheat the oven to 400°F (200°C). Pour the warm chocolate filling into the prepared chocolate crust, smoothing the top with a spatula. Bake the pie in the preheated 400°F (200°C) oven for 15 minutes, then lower the heat to 350°F (176.67°C). Continue baking for another 30 to 35 minutes, or until the crust is set and the filling is slightly puffed. Turn the oven off, crack the door about an inch, and leave the pie in the oven. Allow it to cool to room temperature. Then refrigerate for at least 4 hours or overnight to fully set. **Serve and Enjoy** Before serving, top the pie with freshly whipped cream and chocolate shavings, if desired. It's also very tasty without toppings. Slice and serve chilled.