

Dark Chocolate

PIE

Ingredients:

Pie Crust:

1½ cups all-purpose flour
1 Tbsp sugar
¼ tsp salt
¾ cup butter, cubed and very cold
¼ cup ice water
4oz dark chocolate

Filling:

⅔ cup sugar
⅓ cup cocoa powder
3 Tbsp corn starch
2 Tbsp butter
2½ cups milk (we used oat)
2 tsp vanilla

Directions:

1. Using a pastry blender or food processor combine flour, sugar, salt and cold cubed butter. Combine until the butter is well incorporated. Add ¼ cup ice water and mix/process until the dough pulls together into a slightly sticky ball.
2. Shape the pie crust dough into a disc and cover with plastic wrap. Refrigerate for 1 hour.
3. Pre-heat oven to 425°.
4. After dough has chilled, roll it out on a lightly floured surface. Roll a circle large enough to cover your pie dish. Press dough into dish and trim any edges as needed.
5. Using a fork, poke holes in the bottom and sides of the pie dough. Place a sheet of parchment over the pie and add pie weights or dried beans to hold the crust during baking.
6. Bake for 12 minutes and then remove parchment and weights. Bake for an additional 4 minutes or until golden brown.
7. Remove crust from the oven and allow to cool. In the meantime, melt 4oz of dark chocolate (use a double boiler or microwave for 25 second increments). After crust is cooled, pour the melted chocolate in the bottom and spread evenly.
8. Place pie with chocolate in the refrigerator to cool and allow the chocolate to set.
9. Prepare the chocolate pudding filling: In a medium saucepan, whisk together sugar, cocoa powder, corn starch and milk (we used oat milk). Heat the mixture over low-medium heat, stirring continuously. After mixture comes to a simmer, keep whisking for about 3 minutes or until pudding is thickened and shiny. Remove from heat then stir in vanilla and butter.
10. Pour chocolate pudding into the prepared pie crust and place in the refrigerator to set.
11. Slice and Enjoy!