

CHOCOLATE CHESS PIE

SERVES 6–8 Adapted from *Cook's Country*

Press pie dough into a 9-inch pie plate. Cook according to package instructions. Cool.

In a double boiler or in the microwave, melt butter and chocolate together. Cool.

In a medium bowl, mix sugar, flour, and salt. In a separate bowl, whisk eggs, egg yolks, cream, and vanilla extract. Add egg mixture to sugar mixture and whisk to blend.

Add chocolate mixture to egg-and-sugar mixture. Whisk to blend. Pour into pie shell. Bake at 325° for 35–40 min. Cool completely on wire rack.

Serve with whipped cream, optional. See *Basics*.

INGREDIENTS

1 refrigerated pie dough
¾ cup butter, sliced
3 oz unsweetened chocolate,
chopped
1½ cups sugar
3 tbsp flour
½ tsp salt
4 eggs
2 egg yolks
¼ cup heavy cream
1½ tsp vanilla extract
whipped cream, optional

DEEDEE'S NOTES:

- As hard as it is to wait on something so good, you must cool this pie completely to serve. Recipe should be prepared earlier in the day, or may be prepared up to 4 days in advance. If earlier in the day, keep at room temperature. If 1 day or more in advance, chill. Bring to room temperature to serve.
- When precooking pie shell, you must use some form of pie weights or weighted insert to keep the shell from shrinking and pulling away from the pie plate. To make your own pie dough, See *Basics*.
- If using microwave to melt chocolate and butter, use that specific setting on your microwave or heat at 50 percent so that chocolate doesn't burn.