

# CHOCOLATE CREAM PIE

Makes 9" pie

## EQUIPMENT:

Medium pot  
Large pot  
Large mixing bowl  
Wooden spoon  
Whisk  
Stand mixer  
9" pie dish

## YOU WILL NEED:

9" Baked pie crust

## INGREDIENTS (CREAM PIE FILLING):

2 c Whole milk  
 $\frac{3}{4}$  c Granulated sugar  
2 Tbsp Cocoa powder  
 $\frac{1}{3}$  c Water  
 $\frac{1}{2}$  tsp Salt  
3 Tbsp Cornstarch  
 $1\frac{1}{2}$  tsp Vanilla extract  
2 Tbsp Bittersweet chocolate chips

## INGREDIENTS (FRESH WHIPPED CREAM):

2 c Heavy whipping cream  
 $\frac{1}{4}$  c Powdered sugar

## STEPS (CREAM PIE FILLING):

1. In medium pot, scald milk over medium heat.
2. In large pot, combine sugar, cocoa powder, salt, & water. Whisk until smooth. Set aside.
3. Place the cornstarch in a larger bowl & set aside.
4. Once milk has come to a scald, remove from heat & set aside.
5. Place pot with sugar, cocoa and water mixture over moderately high heat & bring to a boil, whisking frequently.
6. Remove from heat & add the bittersweet chocolate chips. Whisk until thoroughly melted. Set aside.
7. In the cornstarch bowl, whisk enough of the hot milk with the cornstarch to make a slurry, then whisk in the remaining milk.
8. Pour milk into chocolate mixture, then return to moderately high heat.
9. Cook the pudding until it reaches a boil. Stirring with a wooden spoon, making sure to continuously scrape the bottom of the pot to avoid burning.
10. Allow to boil for one minute, scraping the bottom of the pot.
11. Remove from heat & whisk in the vanilla.
12. Immediately pour pudding into bowl & press plastic wrap snugly against surface. Refrigerate for 2 hours.
13. Once cooled, spoon cream pie filling into a baked 9" pie crust. Set aside.

## STEPS (FRESH WHIPPED CREAM):

1. Pour heavy cream into a standing mixer with a whisk attachment, start on low speed.
2. Slowly add in powdered sugar and whip on medium speed until medium peaks form.
3. Top pie with fresh whipped cream. Refrigerate until serving.