

## Chocolate Silk Pie

Fruitful | July/August 2005



*Extra rich, cool, and billowy—this chocolate pie totes well for potlucks.*

- 2 CUPS CHOCOLATE COOKIE CRUMBS
- 1/4 CUP UNSALTED BUTTER, MELTED
- 3 EGGS
- 1/3 CUP SUGAR
- 10 OZ. SEMISWEET OR BITTERSWEET CHOCOLATE, FINELY CHOPPED
- 6 TBSP. UNSALTED BUTTER, CUT UP
- 1/4 CUP WHIPPING CREAM
- 1 TSP. VANILLA
- 1 CUP SWEETENED WHIPPED CREAM
- CHOCOLATE CURLS (OPTIONAL)

In a medium bowl stir together cookie crumbs and melted butter; press into bottom and up the sides of a 9-inch tart pan with removable bottom. Bake in a 350° oven for 10 minutes. Cool.

For filling: In a large, heatproof mixer bowl whisk together eggs and 1/3 cup sugar. Place bowl over saucepan of simmering water. Whisk constantly about 12 minutes or until an instant-read thermometer inserted in egg mixture registers 160°. Remove from heat and beat with a stand mixer on high speed for 3 minutes. Meanwhile, in another heatproof bowl combine chocolate and the 6 tablespoons butter. Place over the simmering water; stir until melted and smooth. Beat into egg mixture until smooth. Beat in cream and the vanilla. Spread evenly in crust. If desired, cover surface with plastic wrap; chill up to 24 hours. Before serving, dollop pie with sweetened whipped cream; garnish with chocolate curls, if desired. Makes 14 to 16 servings.