

CHOCOLATE CREAM PIE

This pie is rich, silky and will leave you and your guests wanting more. Cave into your cravings with our Chocolate Cream Pie.

Ingredients

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| 1 box (12 oz.) | Chocolate wafers |
| 7 Tbsp. | Unsalted butter, melted |
| 1 cup | 2% milk |
| 1 envelope | Unflavored gelatin |
| 2 cups | Heavy cream |
| 3/4 cup | Plus 2 Tbsp. sugar |
| 8 oz. | Semisweet baking chocolate |
| 1 tsp. | pure vanilla extract |
| 1/2 cup | Phil's Fresh Eggs Cage Free Liquid Egg Whites (save yolks for another use) |

Directions

STEP 1

Place chocolate wafers in the bowl of a food processor and pulse until finely ground. Transfer to a mixing bowl. Add melted butter and stir until well combined. Press into an 8-inch springform pan, evenly coating the bottom and lower half of the sides. Cover pan with plastic wrap and place in the refrigerator to chill for 30 minutes.

STEP 2

Pour the milk into a small bowl. Sprinkle the gelatin over the milk, and let soften for 5 minutes. Place the cream and 2 Tbsp. sugar in a small saucepan, bring to a boil, stirring to dissolve sugar. Add gelatin mixture, and stir to combine. Remove from heat. Add chocolate and vanilla extract; cover, and let stand for 3 minutes. Stir until thoroughly combined.



STEP 3

Pass mixture through a fine sieve into prepared cookie crust; leave behind any undissolved chocolate to prevent filling from becoming grainy. Return filled crust to refrigerator for 6 hours or overnight.

STEP 4

Place the egg whites and remaining $\frac{3}{4}$ cup sugar in the heatproof bowl of an electric mixer, and place over a pan of barely simmering water. Stir constantly until the egg whites are warm to the touch and the sugar is completely dissolved, about 3 minutes. Attach the bowl to the mixer, and use the whisk attachment to beat egg whites on medium speed until soft peaks form, about 3 minutes. Raise speed to high and beat until stiff and glossy but not dry, about $1\frac{1}{2}$ minutes.

STEP 5

Remove pie from refrigerator. Using a rubber spatula, drop meringue on top, lifting to create tall peaks. Use a kitchen blowtorch to brown the top of meringue peaks, or place under a broiler, watching carefully since it will brown very quickly.

STEP 6

Chill the pie in the refrigerator. Serve cold.