

CASUAL CHOCOLATE PIE

Recipe adapted from Better Homes and Gardens

INGREDIENTS:

crust -

- 3/4 cup all-purpose flour
- 1/4 t salt
- 1 t sugar
- 5 T cold unsalted butter
- 1-2 T ice water

chocolatey goodness -

- 6 oz. bittersweet chocolate, coarsely chopped
- 2 egg whites, at room temperature*
- 1/8 t cream of tartar
- 1/2 t vanilla
- 1/4 cup sugar
- 1/8 t salt
- 3/4 cup chopped pecans

*Run eggs under warm water if you forgot to set them out.

DIRECTIONS:

- 1.** Make the crust. Whisk together the flour, salt, and sugar. Cut the butter into the flour mixture until there are no pieces bigger than a pea. Drizzle cold water over mixture and mix until dough just comes together when pressed. Gather into a flat disk and wrap in plastic wrap. Chill for 20-30 minutes, or up to 3 days.
- 2.** Preheat your oven to 400°F. Roll dough out into a rough oval, about 1/8 inch thick. Transfer to a parchment lined baking sheet. Gently fold over the edges, without pressing, to form a rimmed crust. Bake for 10 minutes, or until light golden brown, but still not completely cooked.
- 3.** Meanwhile, melt the chocolate in the microwave for about 20 seconds or so until somewhat melted. Stir until melted completely. Set aside.
- 4.** In a small bowl beat egg whites, cream of tartar, and vanilla until soft peaks form. Slowly add sugar and salt. Beat until whites are stiff, but not dry. Pour pecans and chocolate over the whites and fold until uniform in color.
- 5.** Remove crust from the oven and reduce the oven temperature to 350°F. Dollop filling on crust, spreading until uniformly thick. Sprinkle with additional pecans. Bake for 10 minutes or until surface looks dry. Cool on the baking sheet. Transfer to a cutting board, slice, and serve.

PLEASE NOTE: You can always use your favorite crust recipe or store bought pie crust for a single 9-inch pie instead of the crust recipe above.