

## Chocolate Cream Pie

### **For Crust**

2 c. graham crackers – approx. 15 crackers  
1/3 c. sugar  
7-8 Tbs. butter, melted

Grind graham crackers. Mix all ingredients  
Press graham cracker crust into a 9" pie pan  
Bake 350F for 9 minutes

### **For filling**

2/3 cup sugar  
1/4 cup cornstarch  
1/2 teaspoon salt  
4 large egg yolks  
3 cups whole milk  
7 oz fine-quality bittersweet chocolate (66% Vahlrona, 71% Organic & fairly traded very dark chocolate), melted  
2 tablespoons unsalted butter, softened  
1 teaspoon vanilla

Whisk together sugar, cornstarch, salt, and yolks in a 3-quart heavy saucepan until combined well, then add milk in a stream, whisking. Bring to a boil over moderate heat, whisking, then reduce heat and simmer, whisking, 1 minute (filling will be thick).

Force filling through a fine-mesh sieve into a bowl, then whisk in chocolates, butter, and vanilla. Cover surface of filling with a buttered round of wax paper and cool completely, about 2 hours.

Spoon filling into crust and chill pie, loosely covered, at least 6 hours.

### **For topping**

1 qt chilled heavy cream  
1 Jello instant white chocolate pudding

Whip together till stiff peaks form. Spread on top of pie and chill for 1 hour.

Slice pie and serve with shaved chocolate on top