IRISH CHOCOLATE CREAM PIE

TIME TO PREPARE

45 Minutes

CHILL TIME

4 HOURS

8 TO 10 SERVINGS

Ingredients

Crumb Crust:
- 1-1/2 cups graham cracker crumbs, chocolate cookie crumbs, gluten free cookie crumbs or other finely crushed crisp, sweet cookie
- 1/4 cup unsalted butter, melted

Filling:
- 1/2 cup granulated sugar
- 6 tbsp cornstarch
- 1/2 tsp salt
- 2 cups milk
- 4 large egg yolks
- 8 oz semi-sweet baking chocolate, chopped
- 1/4 cup unsalted butter, cut in pieces

Steps to Make

1. Preheat oven to 350F. Lightly grease a 9-inch pie plate or round tart pan with a removable bottom.
2. *Crust:* In a bowl, combine cookie crumbs and melted butter, then press into the bottom and up the sides of the pie plate. Bake for 10 minutes, then cool completely on a wire rack before filling.
3. *Filling:* In a medium saucepan, whisk together sugar, cornstarch and salt. Whisk in the milk, followed by the egg yolks and place the pot over medium heat, whisking until it reaches a full simmer and becomes thick and glossy, about 6 minutes. Remove from the heat.
4. Add the chocolate and butter and stir until melted. Stir in the liqueur (if using). Place a piece of plastic wrap directly on the surface of the filling to prevent a skin from forming and cool for about 90 minutes or until almost room temperature.
5. Spoon filling into the prepared pie shell and spread it until it's level. Chill for at least 4 hours or until set.
6. *Topping:* Using an electric mixer, whip cream until soft peaks form. Add icing sugar and liqueur/whiskey or vanilla and whip a little longer until blended through. Spread over top of pie or place in piping bag and pipe a ring of whipping cream around the

- 1-2 tbsp Irish cream liqueur, Irish whiskey or 1 tsp vanilla

Topping:

- 1 cup whipping cream
- 2 tbsp icing sugar
- 1 tbsp Irish cream liqueur, Irish Whiskey or 1 tsp vanilla
- chocolate shavings, optional

outside edge of pie. Garnish with chocolate shavings, if desired. Pie will keep in the refrigerator for up to 2 days, loosely covered.