

Copycat Tasty Klair Pie with Vanilla Oolong

PREP TIME: 30 minutes (plus 1 hour chilling time) **TOTAL TIME:** 1 hour 55 minutes

COOKING TIME: 25 minutes.

PASTRY:

2 C all-purpose flour
1/2 C unsalted butter, chilled and cubed
1/4 C shortening, chilled.
1/4 C granulated sugar

1/4 t salt
1/4 C brewed [Vanilla Oolong Tea](#) (strongly brewed and chilled)
1 t vanilla extract

FILLING:

1 C milk
1/2 C brewed [Vanilla Oolong Tea](#) (strongly brewed)
1/2 C granulated sugar

1/4 C cornstarch
3 lg egg yolks
2 T unsalted butter
1 t vanilla extract

CHOCOLATE GANACHE:

1 C heavy cream
8 oz semi-sweet chocolate finely chopped.

1 t vanilla extract

PREPARE THE PASTRY:

1. In a large bowl, combine the flour, sugar, and salt.
2. Cut in the butter and shortening until the mixture resembles coarse crumbs.
3. Add the chilled brewed Vanilla Oolong Tea and vanilla extract. Mix until the dough comes together.
4. Form the dough into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour.

MAKE THE FILLING:

1. In a medium saucepan, combine the milk and brewed Vanilla Oolong Tea. Heat over medium heat until just simmering.
2. In a separate bowl, whisk together the sugar and cornstarch. Add the egg yolks and whisk until smooth.
3. Gradually pour the hot milk mixture into the egg mixture, whisking constantly.
4. Return the mixture to the saucepan and cook over medium heat, stirring constantly, until thickened.
5. Remove from heat and stir in the butter and vanilla extract. Let the filling cool to room temperature.

ASSEMBLE THE PIES:

1. Preheat your oven to 375°F (190°C). Roll out the chilled dough on a lightly floured surface to about 1/8-inch thickness.
2. Cut out circles of dough to fit your pie tins or a muffin tin.
3. Press the dough circles into the tins and trim any excess.
4. Bake for 20-25 minutes, or until the pastry is golden brown. Allow the pies to cool completely.
5. Fill each pastry shell with the cooled filling.

PREPARE THE CHOCOLATE GANACHE:

1. Place the finely chopped chocolate in a heatproof bowl.
2. In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer.
3. Pour the hot cream over the chocolate and let it sit for 2-3 minutes.
4. Stir the chocolate until it is completely melted, and the mixture is smooth.
5. Stir in the vanilla extract.

GLAZE THE PIES:

1. Once the pies are completely cool, spoon the chocolate ganache over the top of each pie.
2. Allow the ganache to set before serving.