

Chocolate Cream Pie

Oliver's favorite birthday dessert

Serves 3 boys or a regular family of 8



Ingredients

Crust

16 Oreos with filling

2 TBS melted butter

Mix together and press out into a pie plate. Bake at 350 for ~10 minutes.

Cream filling

½ cup plus 2 TBS sugar (139 g)

¼ cup cornstarch (31 g)

2 TBS unsweetened cocoa

1/8 tsp salt

5 large egg yolks, lightly beaten

2 cups 2% or whole milk

½ cup evaporated milk

4 oz semisweet or bittersweet chocolate

1 tsp vanilla

2 TBS unsalted butter

1-2 tsps brandy

Whipped cream topping

1 cup heavy cream

1 TBS sugar

1 tsp vanilla

Whisk sugar, cornstarch, cocoa, and salt in medium saucepan. Add yolks, then immediately but gradually whisk in milk and evaporated milk. Cook over medium heat, stirring frequently at first, then constantly, as mixture starts to thicken and begins to simmer, 8 to 10 minutes. Once mixture simmers, continue to cook, stirring constantly, for 1 minute longer. Remove pan from heat; whisk in chocolate, butter, and brandy.

Pour filling into shallow pan (another pie pan works well). Put plastic wrap directly over filling surface to prevent skin from forming; cool until warm, 20-30 minutes. Pour warm filling into pie shell and, once again, place plastic wrap directly over filling surface. Refrigerate pie until completely chilled, at least 3 hours.

Beat cream and sugar in electric mixer at medium speed to soft peaks; add vanilla. Continue to beat to barely stiff peaks. Spread over filling and refrigerate pie until ready to serve.