

# A Sampler of Chocolate Pies

## Mississippi Mud Pie

This is an easy pie to make and very chocolaty. As with most chocolate recipes, the quality of the chocolate makes this pie delectable.

### For the chocolate crust:

- 1 1/2 cups add water only pie crust mix
- 3 tablespoons rich, dark cocoa—Ramstadt Breda or equal
- 1/4 cup granulated sugar
- 1/4 cup water

### For the chocolate filling:

- 1/2 cup rich, dark cocoa—Ramstadt Breda or equal
- 4 large eggs
- 3 tablespoons light corn syrup
- 1 1/3 cups granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- 1/2 cup butter, melted

**Note:** Ramstadt Breda Cocoa. Your pie will be no better than the cocoa you use. Most national brands of cocoa have 8 to 10% cocoa butter. Ramstadt Breda and other fine cocoas have up to three times that. The amount of cocoa butter will make a marked difference in your baking.

Preheat the oven to 350 degrees.

### For the crust:

1. In a medium bowl, mix the pie crust mix, cocoa, and sugar together with a fork. Some white lumps will remain. Add the water and continue mixing. Pour the mixture onto a counter.
2. Knead the mixture on the counter into a uniform ball. White streaks will remain—most will disappear as you roll out the dough.
3. Roll the dough into a circle ten to eleven inches in diameter, enough to form the pie crust. Transfer the rolled dough to a nonstick, nine-inch pie pan—not deep dish. Trim and form the crust including a decorative edge that will act as a dam to hold in spills. Set aside.

**Note:** A just-add-water pie crust mix is what professional bakers use to make great pie crusts without having to cut in butter or fat. If you want to save time or just have trouble making consistently good crusts, try this.

### For the filling:

1. With the paddle attachment and your stand-type mixer, mix the cocoa, eggs, corn syrup, sugar, flour, and extract together. Drizzle in the warm butter while the mixer is running. Continue mixing until it is smooth and uniform but do not over mix.
2. Scrape the filling into prepared pie shell. Place a pie crust shield over the edges of the pie and place the pie in the oven.
3. Bake for 35 to 40 minutes or until the top looks dry and the pie is mostly set when you jiggle it. An insta-read thermometer should register 150 degrees when inserted in the center. Cool completely. Serve with whipped cream.



**Note:** A Pie crust shield protects the outer crust of your pie, the most vulnerable part, from burning by reflecting the heat away from the dough. They are used on both filled pies and pre-baked crusts. They are especially valuable for pumpkin and other long cooking pies and are more effective and easier to use than makeshift aluminum foil shields.

**Baker's note:** Mississippi mud pies are often gooey; the center is soft. They will firm up when chilled.

## Chocolate Cream Pie

This is a dark, decadent chocolate pie. It is easy to make. Make it the night before and let it chill overnight.

### For the chocolate crust:

- 1 1/2 cups add water only pie crust mix
- 3 tablespoons rich, dark cocoa—Ramstadt Breda or equal
- 1/4 cup granulated sugar
- 1/4 cup water

### For the chocolate filling:

- 3/4 cup granulated sugar
- 1/3 cup rich, dark cocoa—Ramstadt Breda or equal
- 1/2 teaspoon salt
- 2 cups milk
- 1 teaspoon vanilla extract
- 1/4 cup flour
- 1 tablespoon cornstarch
- 4 large egg yolks
- 1 tablespoon butter, melted

Preheat the oven to 350 degrees.

### For the crust:

1. In a medium bowl, mix the pie crust mix, cocoa, and sugar together with a fork. Some white lumps will remain. Add the water and continue mixing. Pour the mixture onto a counter.
2. Knead the mixture on the counter into a uniform ball. White streaks will remain—most will disappear as you roll out the dough.
3. Roll the dough into a circle ten to eleven inches in diameter, enough to form the pie crust. Transfer the rolled dough to a nonstick, nine-inch pie pan—not deep dish. Trim and form the crust including a decorative edge that will act as a dam to hold in spills.
4. Fill the pie crust with ceramic beads or a pie chain weight to retard bubbles. Bake for ten minutes. Set aside.

### For the filling:

1. In a medium saucepan, mix the cocoa, flour, cornstarch, sugar, and salt together. Gradually blend in the milk and then add the egg yolks, vanilla, and butter.
2. Cook the mixture over low heat, stirring continually with a whisk, until it starts to bubble and is thick. Do not over cook. Remove from the heat. Scrape the filling into baked pie shell. Chill for several hours before serving. Top with whipped cream.

## Black Bottom Pie

A black bottom pie has a dark chocolate bottom and a creamy custard-like top that is dreamy and light. In many versions, the chocolate layer is very dark but thin. In this version, the chocolate and vanilla are in about equal proportions. Often, they are laced with rum. We give you the option of using either vanilla or butter rum flavor.



We give you a recipe for a chocolate crust using a pie dough crust mix. You may use this recipe or make a crumb crust of chocolate cookie crumbs or make a gingersnap crumb crust.

### For the chocolate crust:

- 1 1/2 cups add water only pie crust mix
- 3 tablespoons rich, dark cocoa—Ramstadt Breda or equal
- 1/4 cup granulated sugar
- 1/4 cup water

### For the chocolate filling:

- 1/2 cup rich, dark cocoa—Ramstadt Breda or equal
- 4 large eggs
- 3 tablespoons light corn syrup
- 1 1/3 cups granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract or butter rum flavor
- 1/2 cup butter, melted



### For the topping:

- 3 large egg yolks
- 2/3 cup granulated sugar, separated
- 1/2 tablespoon corn starch
- 2/3 cup milk
- 1 packet unflavored gelatin
- 3 tablespoon cold water
- 3 large egg whites
- 1 teaspoon butter rum flavor

Preheat the oven to 350 degrees.

### For the crust:

1. In a medium bowl, mix the pie crust mix, cocoa, and sugar together with a fork. Some white lumps will remain. Add the water and continue mixing. Pour the mixture onto a counter.
2. Knead the mixture on the counter into a uniform ball. White streaks will remain—most will disappear as you roll out the dough.
3. Roll the dough into a circle ten to eleven inches in diameter, enough to form the pie crust. Transfer the rolled dough to a nonstick, nine-inch pie pan—not deep dish. Trim and form the crust including a decorative edge that will act as a dam to hold in spills. Set aside.

### For the filling:

1. With the paddle attachment and your stand-type mixer, mix the cocoa, eggs, corn syrup, sugar, flour, and extract together. Drizzle in the warm butter while the mixer is running. Continue mixing until it is smooth and uniform but do not over mix.
2. Scrape the filling into prepared pie shell. Place a pie crust shield over the edges of the pie and place the pie in the oven.
3. Bake for 35 to 40 minutes or until the top looks dry and the pie is mostly set when you giggle it. An insta-read thermometer should register 150 degrees when inserted in the center. Cool completely.

### For the topping:

1. Place the egg yolks in a medium saucepan. Add 1/3 cup sugar, the cornstarch, and the milk. Whisk to combine.

2. Cook over medium heat, stirring regularly, until the mixture boils and thickens. Remove the pan from the heat and stir in the flavor. Set this custard mixture aside.
3. In a small bowl, mix one packet of unflavored gelatin with three tablespoons of cold water. Stir until the granules are dissolved. Stir the gelatin mixture into the warm custard mixture. Place the custard mixture in the refrigerator to cool.
4. Make a meringue by beating the egg whites until soft peaks form. Drizzle in the remaining 1/3 cup sugar and continue beating until stiff peaks form. Fold the egg whites into the partially chilled custard.
5. Spoon the topping over the chocolate pie and chill, uncovered, until set or overnight.

## Black Bottom Pecan Pie

After we made the chocolate pecan pie, we decided that we liked the appearance of the clear glaze of the traditional pecan pie. So we put the chocolate on the bottom. We did so by spreading some chocolate chips and cocoa on the crust before adding the pecan filling. It worked.

This is another simple pie to make—add chocolate chips and cocoa under the traditional pecan pie filling. It looks like a pecan pie but has a surprise chocolate layer.

### Ingredients:

1/2 cup milk chocolate chips  
2 tablespoons cocoa

4 large eggs  
1/3 cup brown sugar  
1/3 cup granulated sugar  
1/2 cup light corn syrup  
1 tablespoon vanilla extract  
4 tablespoons butter, melted

1 1/2 cups pecan halves

1 nine-inch pie shell

### Directions:

Preheat the oven to 350 degrees.

1. Mix the chocolate chips and cocoa in a bowl. Spread the mixture on the bottom of the unbaked pie shell.
2. In a large bowl, beat the eggs, brown sugar, and granulated sugar together. Add the corn syrup, vanilla, and melted butter. After the filling is well mixed, stir in the pecans. Pour the filling into the pie shell over the chocolate.
3. Bake for 40 to 45 minutes or until the pie tests done. Cool in the pan on a wire rack.

**Baker's note:** Test for doneness in one of two ways. Jiggle the pie gently to see if the filling is still liquid. The center will still be slightly soft but the heat of the pecan pie will continue to cook the filling after the pie is removed from the oven. If you are not confident in this method, insert a thin-bladed knife one inch from the center. If it comes out clean, your pecan pie is done.

