

Feeling peckish?

Let's make Chocolate Chess Pie

From Jenni Field's Pastry Chef Online

What you need:

1 9" pie shell, frozen

1/2 stick unsalted butter

10.5 oz (1 1/2 cups, packed) dark brown sugar

1 oz cocoa powder

3 eggs

2 T fine cornmeal

2 t espresso powder

1 t vanilla extract

3/4 teaspoon kosher salt

What to do:

Heat the butter slowly so it melts but stays creamy.

Mix in the brown sugar, cocoa powder, eggs, cornmeal, espresso powder, vanilla and salt.

Beat with a whisk or a wooden spoon until very smooth and creamy.

Pour into your prepared shell and bake at 350F for about 40 minutes or until the filling is well puffed all over but a little jiggly in the center.

Let cool. Slice and serve slightly warm, at room temperature or chilled. Enjoy!

Other stuff to know:

If you don't have dark brown sugar, substitute light brown sugar and 1 Tablespoon of molasses.



Fearless in the Kitchen with [pastrychefonline.com](http://pastrychefonline.com)