



French Chocolate Silk Pie

For the Crust:

4 1/2 sheets of Graham Crackers, finely crushed
2 1/2 tablespoons sugar
3 1/2 tablespoons melted butter

For the Filling:

6 tablespoons butter, at room temperature
2/3 cup sugar
1/2 teaspoon vanilla
1/8 teaspoon salt
1/3 cup egg beaters
1.5 oz melted unsweetened chocolate

Preheat oven to 350 degrees.

For the crust: Add graham crackers to a quart sized ziplock bag, breaking them as they are added. Zip bag top (making sure to release air) and use bottom of glass or rolling pin to crush crackers in a fine crumb. Add crushed crackers to a mixing bowl with sugar and butter and stir until well combined. Press the mixture into the bottom of a 7 inch pie plate, packing it down well on the bottom and up the sides. Bake for 8 minutes until set. Set aside to cool.

For the filling: Have chocolate melting in a double boiler. Add butter and sugar to a mixing bowl and cream together with an electric mixer until light and fluffy, about 4 minutes. Add vanilla, salt, egg beaters and using kitchen scale, weigh 1.5 oz of the melted chocolate into the bowl. Beat again with mixer until smooth, making sure to scrape down sides of bowl with spatula.

Scrape the filling into the pie shell, dumping it all in the center and using then using the back of a spoon or plastic knife to smooth it out.

Refrigerate until ready to serve.

THE CULINARY

Playground



Whipped Cream

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- $\frac{1}{2}$ teaspoon vanilla

Chill everything.

Pop stainless bowl and paddle for stand mixer into the freezer 15 minutes ahead of time and make sure to start with cream straight from the fridge: the colder everything is, the easier and faster whipping will be.

Pour the cream into the chilled bowl. Add sugar and vanilla.

Beat the cream until it begins to thicken.

Set the mixer to med high and beat for a few minutes.

Lower speed and continue beating until soft peaks form.

You can whip until the cream makes stiffer peaks if desired, but be careful: You don't want to turn the mixture to butter.

****Tip:** To fix over-beaten whipped cream, stir a tablespoon or two of cold, un-whipped cream into the bowl.