

# ABBY RICHEY'S FAMILY CHOCOLATE CREAM PIE

"I think back to memories of making my grandmother's chocolate pie with her and can't help but admire how much effort she put into this dessert to make it for our family. Her love language was often through food – she loved us very much!"

**Featured Food:** Abby's Recipe

**Yield:** serves 8

## Ingredients

Pie Crust Ingredients:      Chocolate Filling Ingredients:

2 cups all-purpose flour      3 level T cocoa

1 t salt      1/3 cup flour

¾ c butter      1/8 t salt

5 T iced water      2/3 cup sugar

2 ½ T butter

2 cups milk

3 egg yolks

1 t vanilla

## Preparation

**Crust Preparation:** Preheat oven to 375°F. Whisk flour and salt in large bowl. Cut in cold butter with pastry blender until dough resembles pea sized pieces. Add 1 T of ice water at a time to flour mixture. Do not over-mix. Pick up mixture and “lift” dough with a fork to combine water and flour until dough will hold together, sort of, and shape in 2 balls and roll out on lightly floured board until it is thin enough for pie crust. Place in a pie pan and prick crust with fork before baking. Place in oven and bake 15-16 minutes or until crust is golden brown.

**Pie Filling Preparation:** Mix all dry ingredients in medium saucepan. Then, add a small amount of milk to make a paste and dissolve all the cocoa, flour, etc. Add the rest of the milk and butter. Cook over medium heat, stirring constantly until it comes to a boil – cook for half a minute or so. Remove from heat. Beat egg yolks in a separate bowl. Add 1/3 c or so of hot mixture to egg yolks. Then, mix those back into hot mixture (this prevents curdling). Place back on heat and bring back to boil as you are stirring. Remove from heat and add vanilla. Place in baked and cooled pie shell.

Allow pie to set and top with Cool Whip.