



CHOCOLATE CREAM PIE is excerpted from [Rose's Baking Basics](#) © 2018 by Rose Levy Beranbaum. Photography © 2018 by Matthew Septimus. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

CHOCOLATE CREAM PIE

For the chocolate lover this is, hands down, the most glorious of American pies. The buttery, crisp, fragile chocolate crumb crust blends perfectly with the satiny dark chocolate filling and lofty whipped cream topping.

SERVES 8

REFRIGERATION TIME: 8 to 12 hours

BAKING EQUIPMENT: One 9 inch standard pie plate; A 10 loop piano wire whisk (see Baking Pearls, *see below*)

CHOCOLATE CRUMB CRUST FOR A 9 INCH PIE

Makes about 250 grams/1½ cups

100 grams or 7 tablespoons (¾ stick plus 1 tablespoon) unsalted butter

255 grams or 2 cups crumbs, lightly packed Chocolate Wafers (*recipe follows*) or Nabisco Famous Chocolate Wafers

2 pinches fine sea salt (omit if using purchased wafers)

½ teaspoon (2.5 ml) pure vanilla extract

MAKE THE CRUST

1. In a 1 cup glass measure with a spout, in the microwave, or in a small saucepan over medium-low heat, melt the butter.

FOOD PROCESSOR METHOD

2. Process the cookies and salt, if using, into fine crumbs. Add the melted butter and vanilla and pulse a few times just until incorporated.

HAND METHOD

2. Place the cookies in a gallon-size reclosable freezer bag and use a rolling pin to crush them into fine crumbs. Transfer the crumbs to a medium bowl and mix in the salt, if using. With a fork, stir in the melted butter and vanilla and toss to incorporate.



BOTH METHODS

3. Use your fingers or the back of a spoon to press the crumb mixture into the pie plate and partway up the sides. If the crumbs stick to your fingers, place plastic wrap on top of the crumbs.
4. After the crumbs have been spread out, use a flat-bottomed, straight-sided measuring cup or glass tumbler to smooth them evenly over the bottom and all the way up the sides. Press the crumbs at the juncture where the bottom meets the sides, which always tends to be thicker.
5. As you press the crumbs against the sides they will rise above the rim. To create an attractive border, use your opposing index finger to press against them from the other direction, which will form a little ridge. Chilling the crust for a few minutes firms the butter and makes this easier. Refrigerate the pie shell while making the filling. It needs to be cold and firm when covering the filled pie with plastic wrap.

CHOCOLATE CREAM FILLING

74 grams or ¼ cup plus 2 teaspoons (69 ml) 4 (to 6) large egg yolks (see Baking Pearls, *below*)

726 grams or 3 cups (711 ml), *divided* milk

25 grams or ½ cup (sifted before measuring) unsweetened cocoa, preferably alkalized

27 grams or 3 tablespoons cornstarch

133 grams or ⅔ cup sugar

a pinch fine sea salt

170 grams or 6 ounces fine-quality dark chocolate, preferably 61% cacao

28 grams or 2 tablespoons unsalted butter

1 teaspoon (5 ml) pure vanilla extract

MISE EN PLACE

- Set a medium-mesh strainer over a large bowl and place it near the cooktop.
- Into a 2 cup measure with a spout, weigh or measure the egg yolks.
- Into a 4 cup measure with a spout, weigh or measure the milk.
- Grate or finely chop the chocolate.

MAKE THE CHOCOLATE CREAM FILLING

1. Add the cocoa, cornstarch, and 60 grams/¼ cup/59 ml of the milk to the egg yolks, and, with a small whisk, blend until smooth.
2. In a heavy medium saucepan, use the large piano wire whisk to combine the remaining 666 grams/2¾ cups/652 ml milk, the sugar, and salt. Bring the mixture to a full boil over



medium heat, stirring often. Whisk about $\frac{1}{4}$ cup of this mixture into the egg yolk mixture. Then whisk the egg mixture back into the rest of the milk mixture.

3. Over low heat, continue cooking, whisking rapidly and making sure to reach into the bottom edge of the pan, until the mixture starts to bubble, thickens, and begins to pool a little when dropped back on the surface. Remove the pan from the heat and whisk in the chocolate and butter. Whisk until the chocolate and butter have melted and the mixture is smooth, and then whisk in the vanilla. Immediately use a silicone spatula to press the mixture through the strainer and scrape any mixture clinging to the underside into the bowl.
4. Place a piece of plastic wrap that has been lightly coated with nonstick cooking spray directly on top of the chocolate filling to keep a skin from forming. Without stirring, allow the filling to cool just until room temperature or barely warm, about $1\frac{1}{2}$ hours.
5. Without stirring, scrape the chocolate filling into the prepared pie shell. It will fill the shell up to the top. With a small offset spatula, smooth the surface to make it even. Lightly coat a new piece of plastic wrap with nonstick cooking spray and place it directly on top of the chocolate filling.
6. Refrigerate the pie for at least 8 hours to set thoroughly.

LIGHTLY SWEETENED WHIPPED CREAM

Makes 244 grams/2 cups/474 ml

232 grams or 1 cup (237 ml) heavy cream

13 grams or 1 tablespoon superfine sugar

1 teaspoon (5 ml) pure vanilla extract

1. At least 15 minutes before whipping, in a medium metal bowl, mix together the heavy cream, sugar, and vanilla. Cover and refrigerate with the handheld mixer beaters alongside.
2. Using a handheld mixer, whip the mixture, starting on low speed and gradually raising the speed to medium-high as it thickens, until it mounds softly when dropped from a spoon (or just until stiff peaks form when the beater is raised if planning to pipe it).

APPLY THE WHIPPED CREAM

7. Up to 1 hour before serving, remove the plastic wrap from the pie. Top the pie with the whipped cream and use the back of a spoon or an offset spatula to make opulent swirls. (Alternatively, spoon the whipped cream into a pastry bag fitted with a decorative pastry tube and pipe it over the top of the pie.) If desired, garnish the top with chocolate curls (see page 360/*not provided*).



SERVE THE PIE

8. Just before serving, wet a large dish towel with very hot water. Set it in the sink and shape it into a nest. Set the pie plate into the hot towel so that it surrounds the entire pie plate up to the rim, and allow it to sit for a minute before slicing and serving. When adequately heated, the crust including the rim will detach easily from the pie plate. After removing the first piece, it helps to run a small offset spatula under the bottom crust to be sure it releases. If necessary, return the pie plate to the hot towel.

STORE WITHOUT THE WHIPPED CREAM, filling covered with plastic wrap that has been lightly coated with nonstick cooking spray: refrigerated, 3 days.

IF USING A STABILIZED WHIPPED CREAM: refrigerated, 2 days, or 3 days if covered with an inverted bowl.

Baking Pearls:

- The ratio of white to yolk in an egg can vary to such a degree that you may need as few as 4 or as many as 6 eggs for this recipe. It is therefore advisable to weigh or measure the separated yolks and add or reduce if needed.
- A fine-wire 10 loop piano wire whisk makes it easier to produce a smooth chocolate cream filling.
- If you would like to add the whipped cream several hours to 1 day ahead, make the cornstarch-stabilized version on page 330/*not provided*.

STEP-BY-STEP PHOTO CAPTIONS:

Step A: Add the cocoa mixture to the milk.

Step B: The cocoa mixture will begin to pool on itself when whisked.

Step C: Whisk in the chocolate and butter.

Step D: Press plastic wrap on the surface to prevent a skin from forming.

Step E: Scrape the mixture into the pie shell.

Step F: Smooth the surface.

Step G: Top with whipped cream.

Step H: Decorate with chocolate curls, if desired.



CHOCOLATE WAFERS is excerpted from [Rose's Baking Basics](#) © 2018 by Rose Levy Beranbaum. Photography © 2018 by Matthew Septimus. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

CHOCOLATE WAFERS

These cookies are wonderful to use for a crumb crust (*see above*) or bourbon balls (page 65/*not provided*), but are also crisp, chocolaty, and delicious eaten just as cookies.

MAKES TWENTY-SIX 2 INCH SQUARE WAFERS

OVEN TEMPERATURE: 350°F/175°C

BAKING TIME: 16 to 20 minutes for each of two batches

PLAN AHEAD: Make the dough a minimum of 4 hours before rolling it.

BAKING EQUIPMENT: Two 15 by 12 inch cookie sheets, lined with parchment

Makes 370 grams dough

43 grams or 3 tablespoons unsalted butter

45 grams or 3 tablespoons (45 ml) 1½ large egg whites

86 grams or ⅓ cup (lightly spooned into the cup and leveled off) plus 2 teaspoons bleached all-purpose flour

42 grams or ½ cup plus 1 tablespoon (sifted before measuring) unsweetened alkalized cocoa powder

⅓ teaspoon fine sea salt

81 grams or ¼ cup plus 2 tablespoons, firmly packed light brown sugar, preferably light Muscovado

75 grams or ¼ cup plus 2 tablespoons granulated sugar

¾ teaspoon (3.7 ml) pure vanilla extract

MISE EN PLACE

- About 1 hour ahead, set the butter on the counter at room temperature (65° to 75°F/19° to 24°C), and into a 1 cup glass measure with a spout, weigh or measure the egg whites.
- In a medium bowl, whisk together the flour, cocoa, and salt.

MAKE THE DOUGH

1. In the bowl of a stand mixer fitted with the flat beater, beat the brown and granulated sugars, the butter, and vanilla on medium speed until well mixed and lightened in color, about 5 minutes, scraping the bowl occasionally.



2. Gradually add the egg whites and beat until smoothly incorporated, about 30 seconds. Scrape down the sides of the bowl.
3. Add the flour mixture. Mix on low speed for 30 seconds, until incorporated.
4. Scrape the dough onto a piece of plastic wrap and use the plastic wrap to press it into a rectangle. Divide the dough in half (185 grams each). Wrap each piece of dough in plastic wrap and set them on a small cookie sheet.
5. Refrigerate the dough until it is firm, about 4 hours or overnight. The dough should be firm enough to roll but still pliant.

PREHEAT THE OVEN

- Twenty minutes or longer before baking, set an oven rack at the middle level. Set the oven at 350°F/175°C.

ROLL THE DOUGH

6. Set one piece of dough on a lightly floured sheet of plastic wrap. Lightly flour the dough and cover it with a second sheet of plastic wrap. Roll the dough $\frac{1}{4}$ inch thick, using a bench scraper butted up against the sides to make it into an even 10 by 6 inch rectangle. To make cutting easier, slide the shaped dough on the plastic wrap onto a cookie sheet and set it in the freezer for about 5 minutes.
7. With a pizza wheel or chef's knife, cut the dough into roughly 2 inch squares. Any irregular shapes can be baked alongside the squares.
8. Use a thin pancake turner to set the dough squares a minimum of 1 inch apart on a cookie sheet. With a fork, pierce each one several times to prevent excess puffing.

BAKE THE WAFERS

9. Bake the wafers for 8 minutes. For even baking, rotate the cookie sheet halfway around. Continue baking for 8 to 12 minutes, or until the wafers are firm and slightly puffed, but still a little soft.
10. While the first batch is baking, roll and cut the wafers for the second batch.

COOL THE WAFERS

11. Set the cookie sheet on a wire rack and let the wafers cool completely.
12. Bake and cool the second batch of wafers.



STORE AIRTIGHT: room temperature, 7 days; refrigerated, 2 weeks; frozen, 3 months.

STEP-BY-STEP PHOTO CAPTIONS:

Step A: Cut the dough and transfer the squares to the cookie sheet.

Step B: The baked wafers.



Excerpted from *Rosa's Baking Basics* © 2018 by Rosa's Baking Basics LLC. Reprinted © 2019 by Matthew September. Reproduced by permission of HarperCollins Publishers. All rights reserved.















