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Hot Fudge à l'Orange Brownie Sundae

INGREDIENTS ★ EQUIPMENT ★ CONSTRUCTION ★★
MAKES ONE 9½-INCH DEEP-DISH PIE

WHAT YOU NEED

- Cocoa Graham Cracker Crust (*recipe follows*) baked and cooled in a 9½-inch deep-dish pan with no lip
- Extra butter or cooking spray for greasing the pan
- 1 recipe Hot Fudge Sauce (*recipe follows*) for serving
- ¾ recipe Vanilla Whipped Cream (*recipe follows*) for serving

ORANGE BROWNIES (bake up to 2 days before serving)

INGREDIENT	VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*
Bittersweet chocolate, melted	1 ounce / 28 grams
Unsalted butter, melted	4 tablespoons / 2 ounces / 57 grams
Dutch-process cocoa powder	4 teaspoons / 0.25 ounce / 7 grams
Finely grated orange zest	1 teaspoon
Egg, at room temperature	1 large
Vanilla extract	1 teaspoon
Cointreau orange liqueur	1 teaspoon
Light brown sugar, lightly packed	⅔ cup / 4.65 ounces / 133 grams
Water, boiling	¼ cup / 2.1 ounces / 59 grams
All-purpose flour	½ cup / 2.5 ounces / 71 grams
Salt	⅛ teaspoon

VANILLA-ORANGE CREAM

INGREDIENT	VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*
Granulated sugar	½ cup plus 1 tablespoon / 4.05 ounces / 115 grams
Finely grated orange zest	1 teaspoon
Whole milk	1 cup / 8.5 ounces / 242 grams
Heavy cream, cold	1½ cups / 10.9 ounces / 309 grams
Cornstarch	¼ cup / 1.05 ounces / 30 grams
Salt	¼ teaspoon
Eggs	2 large
Unsalted butter	4 tablespoons / 2 ounces / 57 grams
Vanilla bean paste	2 teaspoons
Cointreau orange liqueur (optional)	1 teaspoon

*Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)



1. **MAKE THE ORANGE BROWNIES:** Preheat the oven to 350°F. Line the bottom and sides of an 8½ by 4½-inch loaf pan with aluminum foil or parchment. Grease the foil with butter or cooking spray and set aside.
2. In a large bowl, whisk together the melted bittersweet chocolate, butter, and cocoa powder. Whisk in the orange zest, egg, vanilla, and Cointreau. Whisk in the brown sugar until the mixture is uniform, then whisk in the boiling water. Fold in the flour and salt until no white streaks of flour are visible.
3. Pour the brownie batter into the prepared loaf pan. Bake until a toothpick inserted into the center comes out with just a few moist crumbs, about 15 minutes. Cool the brownies completely in the pan, about 2 hours.
4. Once cooled, lift the brownies from the pan using the foil and transfer the brownies to a cutting board. Cut the brownie block into roughly ½-inch cubes. Place one half in an airtight container and then in the refrigerator. Place the second half of the cubes into a second container and freeze for 1 hour. When the brownie cubes are frozen, use a food processor to grind the brownie cubes into a coarse brownie crumble, 10 to 20 pulses. Transfer the processed brownie to an airtight container in the refrigerator.
5. **MAKE THE VANILLA-ORANGE CREAM:** In a medium saucepan, rub the granulated sugar and orange zest between your thumbs and fingertips until the sugar is fragrant and uniformly orange. Whisk the milk, 1 cup/8.2 ounces/232 grams of the cream, the cornstarch, and salt together until the cornstarch has dissolved. Whisk in the eggs one at a time.
6. Over medium heat, bring the mixture to a simmer (a few large bubbles should break the surface), whisking constantly. Reduce the heat to medium-low and continue to simmer, whisking constantly, for 1 minute to ensure that the mixture is fully thickened.
7. Remove the saucepan from the heat and whisk in the butter, vanilla bean paste, and Cointreau, if using, until the butter is melted and incorporated. Transfer the mixture to a large mixing bowl. Press plastic wrap directly onto the surface of the cream to prevent a skin from forming and refrigerate until it's firm and cold throughout, at least 3 hours (or up to 1 day), before assembling the pie.
8. In a medium bowl, whip the remaining ⅓ cup/2.7 ounces/77 grams cream until it holds stiff peaks, 1 to 3 minutes. Remove the vanilla-orange cream from the refrigerator, discard the plastic, and use an electric mixer to briefly beat the cold cream to break it up, about 10 seconds. Fold the whipped cream into the vanilla-orange cream. Spread about 1 cup of the cream into the cooled piecrust (*see recipe below*). Sprinkle the brownie cubes evenly over the top of the cream. Spread the remaining cream over the brownie cubes.
9. Smooth the top of the vanilla-orange cream with an offset spatula. Sprinkle the brownie crumbs evenly over the entire top, all the way to the crust edge. Refrigerate the pie for at least 4 hours. Serve with Hot Fudge Sauce and a dollop of Vanilla Whipped Cream (*see recipe below*), if using. (Store any leftovers in the refrigerator.)



now *that's*
a MOUTHFUL

COCOA GRAHAM CRACKER CRUST

INGREDIENTS ★ EQUIPMENT ★ CONSTRUCTION ★

This chocolate-flavored version of the graham cracker crust is so tasty! To make it, follow the graham cracker crust (*recipe below*), substituting the light brown sugar for granulated sugar and adding the Dutch-process cocoa powder, espresso powder, and vanilla to the melted butter before pulsing it into the crumbs. The result is a chocolate crust that is packed with more chocolate flavor than you thought a graham cracker could have. Feel free to use chocolate graham crackers instead, for even more chocolate reinforcement.

MAKES ONE 9½ BY 2-INCH DEEP-DISH PIE CRUST

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*

Graham crackers, broken into several pieces 13 graham cracker sheets / 7.4 ounces / 209 grams

Unsalted butter, melted 6 tablespoons / 3 ounces / 85 grams

Dutch-process cocoa powder, sifted ¼ cup / 0.75 ounce / 21 grams

Instant espresso powder ½ teaspoon

Vanilla extract 1 teaspoon

Light brown sugar, lightly packed ¼ cup / 1.75 ounces / 50 grams

Salt pinch

GRAHAM CRACKER CRUST

This is the classic graham cracker crust. You can substitute an equal weight of graham cracker crumbs for the whole crackers. If you're in the habit of using the store-bought premade graham cracker crusts, please stop. This crust is so much better and very easy to make.

MAKES ONE 9½ BY 2-INCH DEEP-DISH PIE CRUST

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*

Graham crackers, broken into several pieces 12 graham cracker sheets / 6.85 ounces / 194 grams

Unsalted butter, melted 6 tablespoons / 3 ounces / 85 grams

Sugar 2 tablespoons plus 2 teaspoons / 1.2 ounces / 33 grams

Salt pinch

**Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

1. In the bowl of a food processor, process the graham crackers until finely ground. If you do not have a food processor or just prefer to do it by hand, place the graham crackers in a plastic bag and crush them with your rolling pin until they have been reduced to fine crumbs. Pour the crumbs into a bowl and proceed with the recipe, stirring in the other ingredients by hand using a rubber spatula.
2. Pulse in the melted butter, sugar, and salt until the crumbs are moistened throughout, resembling wet sand. Transfer the crumb mixture to a 9½-inch deep-dish pie crust. We prefer the glass Pyrex pans with no lip.
3. Using your fingers, spread the moistened crumbs evenly around the bottom and up the sides of the pie plate. Press the crumbs firmly so that they start to adhere all along the inner surface of the pie plate.



4. Find a sturdy cup or small bowl with smooth sides and bottom—a $\frac{1}{3}$ cup dry measuring cup works well. Use the bottom and side of the cup to compact the crumbs into a smooth even layer. Pay special attention to the area where the sides and bottom of the pie plate meet.
5. When you think you have finished, carefully hold the pie plate up to the light and visually inspect it from several angles. Do this carefully (like, don't turn it upside down or anything!). If you're using a glass pie plate, lift up the pan and look through the bottom toward a light source. If you find thick or thin areas or even actual holes, this is your opportunity to correct your mistakes. Scrape off some crumbs from the thick area and move them to the thin. Compact and smooth crumbs with the cup.
6. When you are satisfied, start preheating the oven to 350°F, and place the crust in the freezer to chill for at least 10 minutes.
7. Bake the crust for 10 minutes on the middle rack. Depending on the pie recipe, the crust may need to be filled warm or cold.

Hot Fudge Sauce

INGREDIENTS ★ EQUIPMENT ★ CONSTRUCTION ★

This is a classic hot fudge sauce – dark from bittersweet chocolate and served warm up for a comforting touch on a slice of the Hot Fudge à la Orange Brownie Royale or any dessert that needs a little something extra. We like the orange Cointreau with the Hot Fudge à la Orange Brownie Royale, but you can substitute any liqueur (or additional vanilla) if you prefer.

Makes About 1 Cup

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*

Bittersweet chocolate 0.75 ounce / 21 grams
Dutch-process cocoa powder $\frac{1}{3}$ cup / 1 ounce / 28 grams
Sugar $\frac{1}{2}$ cup / 3.5 ounces / 100 grams
Unsalted butter 5 tablespoons / 2.5 ounces / 71 grams
Whole milk $\frac{2}{3}$ cup / 5.65 ounces / 161 grams
Salt pinch
Vanilla extract $\frac{1}{4}$ teaspoon
Orange liqueur, preferably Cointreau (optional) 1 teaspoon

**Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

1. In a medium saucepan, whisk together the chocolate, cocoa powder, sugar, butter, milk, and salt. Bring the mixture to a boil over medium heat. Lower the heat and simmer the mixture for 5 minutes.
2. Remove the mixture from the heat and stir in the vanilla and Cointreau. Transfer the mixture to a cup with a spout, like a coffee creamer cup or gravy boat. Let the mixture cool for 5 to 10 minutes, until it is still very warm but no longer hot. (If the mixture is too hot, it will melt the pie.) Pour over each slice of pie at serving. (This can be made ahead and reheated. To reheat, heat in a microwave-safe container in 15-second increments until desired temperature is reached.)



Vanilla Whipped Cream

INGREDIENTS ★ EQUIPMENT ★ CONSTRUCTION ★

Real whipped cream is so much more flavorful than anything that comes in a tub or a can. The piping gel is optional, but adding it will stabilize the whipped cream and keep it from slumping or watering out for at least a full day—especially important if you plan to keep your cream-topped pie in the refrigerator for more than a few hours.

MAKES ABOUT 2 CUPS

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*

Heavy cream, cold 1 cup / 8.2 ounces / 232 grams

Vanilla extract ½ teaspoon

Confectioners' sugar 2 tablespoons / 0.5 ounce / 14 grams

Piping gel, preferably Wilton (optional, *see headnote*) 2 tablespoons / 1.35 ounces / 38 grams

**Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

1. If using a hand mixer or the bowl of a stand mixer fitted with the whisk attachment, whip the cream and vanilla in a medium bowl on medium-high speed until the cream forms soft peaks when the beaters are lifted from the bowl. (You can also whip the cream with just a whisk and some elbow grease if you're into that.)

2. Add the confectioners' sugar and piping gel, if using. Continue beating the mixture at medium-high speed until stiff peaks form, 1 to 3 minutes. Do not overbeat or the mixture will appear stiff and somewhat curdled. Use immediately or store in the refrigerator for up to 4 hours. If not stabilized with the piping gel, the cream might need to be re-whipped if stored for more than 2 hours.



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