

# French Silk Pie

*From Magnolia Table Volume Two | Makes one 9-inch pie or tart*

**PREP:** 20 minutes, plus at least 4 hours chilling

**BAKE:** 10 minutes

**COOL:** 20 minutes (for the chocolate cookie crust)

*French silk pie is a tried-and-true classic that's typically served with a traditional pie crust. I am a firm believer that the more chocolate the better, so I often make this pie with a chocolate cookie crust for an even richer flavor.*

## INGREDIENTS

$\frac{2}{3}$  cup granulated sugar

2 large eggs

2 ounces unsweetened chocolate, chopped

1 teaspoon pure vanilla extract

$\frac{1}{2}$  cup ( $\frac{1}{2}$  stick) unsalted butter, at room temperature

$\frac{3}{4}$  cup heavy cream

$\frac{1}{4}$  cup powdered sugar

1 prebaked 9-inch pie crust or tart shell (as shown) or Chocolate Cookie Crust (see below)

Whipped cream and shaved dark chocolate (optional), for garnish

# French Silk Pie

*Continued*

## INSTRUCTIONS

1. In a small saucepan, whisk together the granulated sugar and eggs until well blended. Cook over low heat, whisking constantly, until the mixture reaches 160 degrees F and coats the back of a metal spoon. Remove from the heat. Add the chocolate and vanilla and stir until smooth. Set aside to cool for approximately 5 minutes.
2. In a stand mixer fitted with the paddle attachment, cream the butter on medium-high speed until light and fluffy, about 5 minutes.
3. In another large bowl, beat the cream on medium-high speed until it begins to thicken, 3 to 4 minutes. Add the powdered sugar and beat on low speed, then gradually return to medium-high until stiff peaks form. Fold in the chocolate mixture.
4. Pour into the prebaked pie crust or tart shell. Refrigerate until well chilled, at least 4 hours or up to overnight.
5. Garnish with whipped cream and shaved chocolate, if desired.
6. Store, covered, in the refrigerator for 4 to 5 days.

*for your 4x6 card - trim along the dotted line*

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## CHOCOLATE COOKIE CRUST (OPTIONAL)

**5 ounces chocolate wafers**

**¼ cup sugar**

**8 tablespoons (1 stick) butter, melted**

1. Preheat the oven to 350 degrees F.
2. Pulse the wafers on low in a food processor until they are the consistency of sand. Add the sugar and melted butter and mix well.
3. Press the mixture into the bottom and up the sides of a 9-inch pie pan. Bake 8 minutes.
4. Let cool 20 minutes before filling.

*for your 4x6 card - trim along the dotted line*