

DINNERLY



Chocolate Cheesecake Pie with Homemade Cookie Crumb Crust



40-50min



2 Servings

This one's for you, chocolate lovers. Between the creamy cheesecake filling and the cacao cookie crust, this dessert can satisfy even the heftiest sweet tooth. Did we mention how easy it is to make? Just bake the crust, mix together the filling, and you're basically done. Have your (cheese)cake (pie) and eat it too! We've got you covered!

WHAT WE SEND

- 10 oz all-purpose flour ³
- 7½ oz confectioners sugar
- ¾ oz unsweetened cocoa powder
- 8 oz cream cheese ¹
- 2 (1 oz) pkts sour cream ¹

WHAT YOU NEED

- 1 stick butter (8 Tbsp) ¹
- kosher salt
- 1 large egg yolk ²
- milk ¹

TOOLS

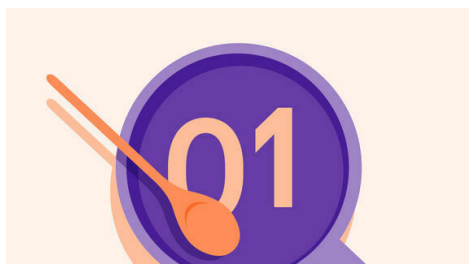
- 8 or 9-inch pie plate (not deep dish)
- rimmed baking sheet
- electric mixer

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

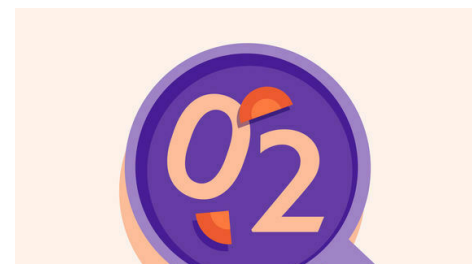
Calories 270kcal, Fat 17g, Carbs 28g, Protein 4g



1. Prep cookie crust

Preheat oven to 425°F with a rack in the center. Melt **1 stick butter** in a small pot over medium-low (or place in a microwave-safe bowl and melt in microwave).

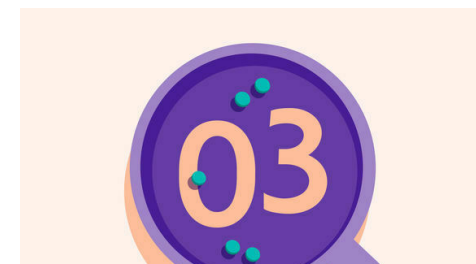
In a medium bowl, whisk together **1¼ cups flour**, **⅓ cup confectioners sugar**, **3 tablespoons cocoa powder**, and **¼ teaspoon salt**.



2. Bake cookie crust

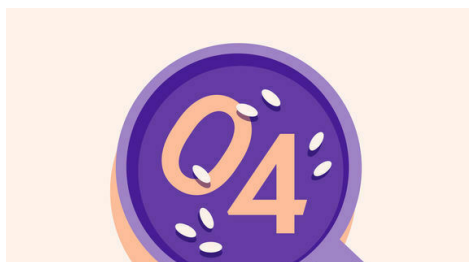
Add **melted butter** and **1 large egg yolk** to same bowl; stir with a fork until a crumbly **dough** forms. Evenly press **⅔ of the dough** (about 1½ cups) into bottom and up sides of an 8 or 9-inch shallow pie plate. Poke dough a few times with a fork.

Bake on center oven rack until fragrant and **crust** looks dry and set, 8–10 minutes. Remove from oven and let cool completely.



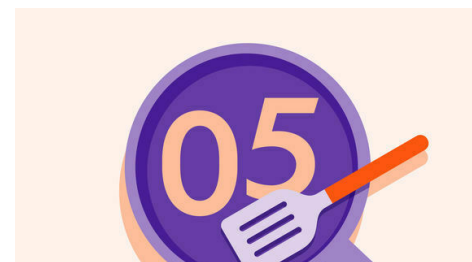
3. Bake cookie crumbs

Using your fingertips, pinch **remaining cookie dough** into large chunks and sprinkle onto a rimmed baking sheet. Bake on center oven rack until crumbs smell fragrant and look dry, 5–10 minutes (watch closely). Remove from oven and let cool.



4. Prep cheesecake filling

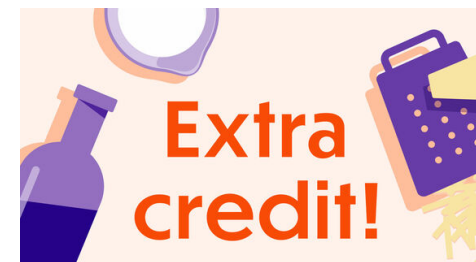
In a medium bowl, beat **cream cheese** and **all of the sour cream** with an electric mixer until smooth. Add **¾ cup confectioners sugar**, **remaining cocoa**, **2 tablespoons milk**, and **a generous pinch of salt**. Beat on medium-high until creamy, smooth, and well combined.



5. Chill & serve

Toss **cookie crumbs** in **remaining confectioners sugar**. Scrape **cheesecake filling** onto **cooled cookie crust**, spreading into an even layer. Sprinkle cookie crumbs over top.

Chill **chocolate cheesecake pie** at least 1 hour or up to 1 day before slicing and serving. Enjoy!



6. Whip it! Whip it good!

Take your pie to the next level with a dollop of whipped cream!