

# DINNERLY



## Chocolate Chess Pie with Whipped Mascarpone



5h



2 Servings

You don't have to be a chess mastermind to make a pie this good. Chess pie hails from the South, where its custardy center and browned top is a thing of legend (and everyone's grandma makes the best one). This chocolate filling feels indulgent without even trying, plus a homemade pie crust (it's worth it!) and fluffy whipped mascarpone push it to the next level. We've got you covered! (serves 8)



### WHAT WE SEND

- 10 oz all purpose flour <sup>1</sup>
- 10 oz granulated sugar
- 3 oz chocolate chips <sup>6,7</sup>
- $\frac{3}{4}$  oz unsweetened cocoa powder
- 12 oz evaporated milk <sup>7</sup>
- 3 oz mascarpone <sup>7</sup>

### WHAT YOU NEED

- kosher salt
- 16 Tbsp unsalted butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- 3 large eggs <sup>3</sup>
- vanilla

### TOOLS

- 9-inch pie dish
- rimmed baking sheet
- microwave
- hand-held electric mixer

### COOKING TIP

If you don't have pie weights, dried beans, rice, or even granulated sugar make good substitutes.

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 560kcal, Fat 37g, Carbs 53g, Proteins 8g



#### 1. Start dough

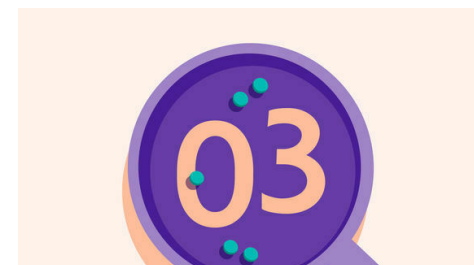
In a medium bowl, combine **1 cup flour**, **1 tablespoon sugar**, and  **$\frac{1}{2}$  teaspoon salt**. Cut **10 tablespoons cold butter** into  $\frac{1}{2}$ -inch pieces; add to flour mixture and toss to coat. Use your fingers to press butter into flour until it's the size of small peas.



#### 2. Roll & chill dough

Sprinkle  **$\frac{1}{4}$  cup + 1 tablespoon cold tap water** into bowl with **flour-butter mixture**. Use a spatula to stir until just combined, then use hands to knead a few times until a shaggy ball forms.

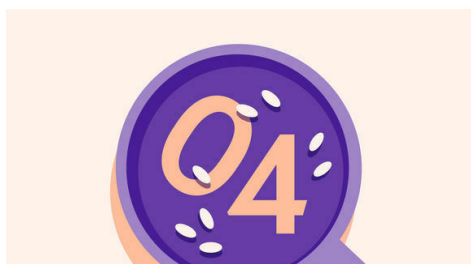
On a **floured** work surface, roll or press dough into a 12-inch circle; transfer to a 9-inch pie dish. Trim edges so it overhangs by 1 inch. Shape edges as desired; refrigerate for at least 2 hours.



#### 3. Blind-bake crust

Preheat oven to 350°F with a rack in the lower third.

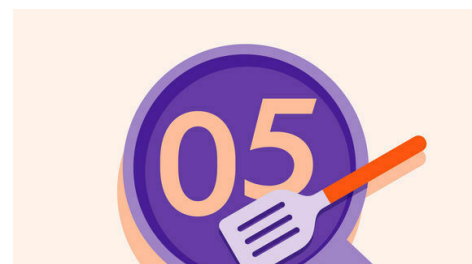
Line the inside of **crust** with aluminum foil and fill with pie weights (see cooking tip!). Place on a rimmed baking sheet; bake on lower oven rack until fully set and golden around the edges, 60–75 minutes. Remove from oven; carefully remove foil and weights. Let cool completely. Reduce oven to 325°F.



#### 4. Mix filling

Cut **6 tablespoons butter** into 1-inch pieces. Add to a medium microwave-safe bowl with **chocolate chips**. Microwave in 30-second increments until melted, stirring in between.

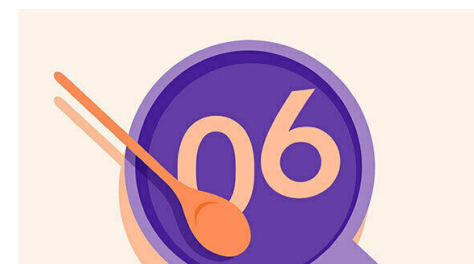
In a large bowl, whisk together **cocoa powder**, **1 cup sugar**, **2 tablespoons flour**, and  **$\frac{1}{2}$  teaspoon salt**. Whisk in **3 large eggs**,  **$\frac{2}{3}$  cup evaporated milk**, and **1 teaspoon vanilla** until combined.



#### 5. Assemble & bake pie

Whisk **melted butter and chocolate** into bowl with **cocoa powder mixture** until smooth.

Set **crust** on same rimmed baking sheet. Pour **chocolate filling** into crust and sprinkle top with **1 teaspoon sugar**. Bake on lower oven rack until center of **pie** is just set, 60–70 minutes. Let cool completely.



#### 6. Whip mascarpone & serve

In a large bowl, using an electric mixer, beat **mascarpone**,  **$\frac{1}{3}$  cup evaporated milk**, and **1 tablespoon sugar** on high until mixture holds soft peaks.

Serve **chocolate chess pie** with **whipped mascarpone** on the side. Enjoy!