

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

- 2 (5 oz) all-purpose flour ²
- 2 (5 oz) granulated sugar
- 3 oz chocolate chips ^{1,4}
- $\frac{3}{4}$ oz unsweetened cocoa powder
- 12 oz evaporated milk ¹
- 3 oz mascarpone ¹

WHAT YOU NEED

- kosher salt
- 16 Tbsp unsalted butter ¹
- all-purpose flour ²
- 3 large eggs ³
- 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

Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 37g, Carbs 53g, Protein 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.

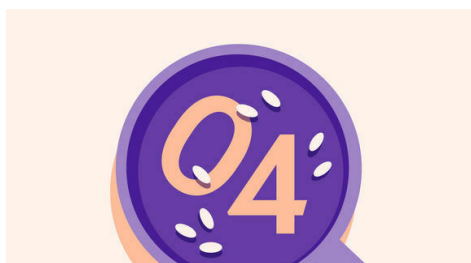
On a **floured** work surface, roll or press dough into a 12-inch circle; transfer to a 9-inch pie dish. Trim edges so it overhangs by 1 inch. Shape edges as desired; refrigerate for at least 2 hours.



3. Blind-bake crust

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

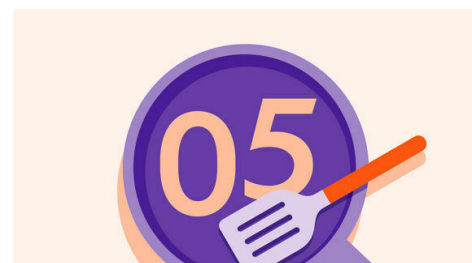
Line the inside of **crust** with aluminum foil and fill with pie weights (see cooking tip!). Place on a rimmed baking sheet; bake on lower oven rack until fully set and golden around the edges, 60–75 minutes. Remove from oven; carefully remove foil and weights. Let cool completely. Reduce oven to 325°F.



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.

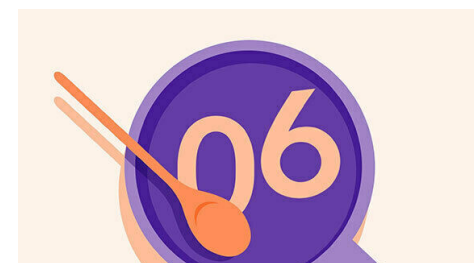
In a large bowl, whisk together **cocoa powder**, **1 cup sugar**, **2 tablespoons flour**, and **$\frac{1}{2}$ teaspoon salt**. Whisk in **3 large eggs**, **$\frac{2}{3}$ cup evaporated milk**, and **1 teaspoon vanilla** until combined.



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!