



Chocolate Cheesecake Pie

with Chocolate Shortbread Crust



2,5h



2 Servings

This one goes out to all the chocolate lovers! This sweet chilled treat is somewhere between a custard pie and cheesecake. For the no-bake filling, we combine melted chocolate chips, confectioners' sugar, and cream cheese. The mixture sets in a crisp chocolate shortbread crust until just firm enough to slice with chocolate cookie crumbs sprinkled on top. The result is triple chocolate decadence.

What we send

- ½ lb cream cheese ⁷
- 10 oz all purpose flour ¹
- 5 oz confectioners' sugar
- 1½ oz unsweetened cocoa powder
- 6 oz chocolate chips ^{6,7}

What you need

- ½ c butter ⁷
- kosher salt
- 1 large egg yolk ³

Tools

- microwave
- 8 (or 9-inch) shallow pie plate
- rimmed baking sheet
- hand-held electric mixer

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 420kcal, Fat 25g, Carbs 48g,
Proteins 4g



1. Start crust

Set **cream cheese** out at room temperature to soften until step 5. Preheat oven to 425°F with a rack in the center. Transfer **½ cup butter** to a small microwave-safe bowl. Microwave until butter is just melted. In a medium bowl, whisk to combine **1¼ cups flour, ½ cup confectioners' sugar, ¼ cup cocoa powder, and ¼ teaspoon salt**



2. Finish crust

Add **melted butter** and **1 large egg yolk** to bowl with **dry ingredients**; stir with a fork until a crumbly dough forms. Reserve **⅓ cup** of dough for step 3. Evenly press the remaining dough into bottom and up sides of an 8 (or 9-inch) shallow pie plate; poke a few times with a fork. Bake on center rack until **crust** looks dry and set, 8-10 minutes. Remove from oven; let cool completely.



3. Bake cookies crumbs

Use your fingertips to pinch **reserved dough** into small pieces onto a rimmed baking sheet. Bake on center oven rack until crumbs smell fragrant and look dry, 5-10 minutes (watch closely as ovens vary). Remove from oven and let cool completely.



4. Melt chocolate

Transfer **half of the chocolate chips** to a microwave-safe bowl. Microwave in 30 second intervals until melted. Let cool slightly.



5. Make filling

In a medium bowl, beat **softened cream cheese** with an electric mixer until smooth, about 3 minutes. Add **¼ cup confectioners' sugar, melted chocolate, and a pinch of salt**. Beat on medium-high until creamy, smooth, and well combined, 2-5 minutes. Transfer **filling** to **baked pie shell** and smooth out the surface. Place in fridge, covered, until set, at least 2 hours (or overnight).



6. Garnish & serve

Transfer **remaining chocolate chips** and **2 tablespoons water** to a microwave-safe bowl. Microwave in 30 second intervals until melted; stir until incorporated and smooth. Drizzle **melted chocolate** over top of **set pie** and garnish with **cookie crumbs** and **a pinch of salt**. Cut into slices for serving. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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