



Chocolate Pie

SERVINGS 6  **PREP TIME** 10 min **COOK TIME** 50 min

INGREDIENTS

- 1 teaspoon ground cinnamon
- 1/4 teaspoon chipotle pepper powder
- 1/8 teaspoon salt
- 2 tablespoons cornstarch
- 8 oz semisweet baking chocolate
- 3/4 cups **La Fe Whipping Cream**
- 1/4 cup whole milk
- 3 tablespoons butter
- 2 eggs
- 1 Pie Shell
- 1/4 cup of sugar
- ¼ Cup of **La Fe Brown Sugar**
- 2 tablespoons water
- 1 tablespoon butter
- 1/3 cup **La Fe Whipping Cream**
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon vanilla extract

DIRECTIONS

1. Begin by pre-heating the oven to 350 degrees.
2. Following this, mix the cinnamon, chipotle pepper, salt and cornstarch, making sure to evenly distribute every ingredient.
3. After this, mix together the chocolate, cream, milk and butter in a heat resistant glass bowl that is large enough to fit on top of a heavy bottomed pot.
4. Now pour a cup of water in the pot and bring it to boil over high heat. Once boiling, reduce the heat and place heat-resistant glass bowl with the chocolate mixture over the pot to create a double boiler. Make sure to whisk the chocolate mixture constantly until the chocolate is melted.
5. Following this, pour the chocolate mixture into another glass bowl and let it cool down for roughly 3 minutes or so.
6. Now, fold in the dry ingredients and add the eggs into the mixture. Whisk the new pie mixture until every ingredient is evenly distributed.
7. Finally, pour the mixture into the frozen pie shell and bake for approximately 35-40 minutes.
8. While the pie is baking, begin to prepare the cinnamon drizzle. Start by mixing the **La Fe Brown Sugar** and water in a heavy bottomed pan.
9. Now, bring the mixture to boil over medium-high heat.
10. Once the caramel turns very pale, remove it from the heat, add the butter and cream, making sure to mix well. Following this, bring the mixture to heat again. When it begins to boil, turn off the heat and remove the mixture.
11. Following this, add in the cinnamon and vanilla, making sure to stir well. After this, strain the mixture into a heat-resistant glass jar.
12. Finally, once your pie is baked, let it cool down. Decorate the pie with confectioner's sugar and the Cinnamon Drizzle. Serve with some delicious vanilla ice cream.