

Chocolate Cream Pie with Chocolate Wafer Crumb Crust

Makes 10 servings

Chocolate Wafer Crumb Crust (recipe follows)

3/4 cup sugar

1/3 cup cornstarch

1/2 teaspoon salt

3 3/4 cups whole milk

5 large egg yolks

3 squares (3 ounces) unsweetened chocolate, melted (do not microwave)

2 tablespoons butter or margarine, cut into pieces

2 teaspoons vanilla extract

1 cup heavy or whipping cream

chocolate curls, optional

Prepare crust as recipe directs.

Meanwhile, in heavy 3-quart saucepan, combine sugar, cornstarch, and salt.

With wire whisk, stir in milk until smooth.

Cook over medium heat, stirring constantly until mixture has thickened and boils. Boil 1 minute longer (use spoon to get into corners).

In small bowl, with wire whisk, lightly beat egg yolks. Beat 1/2 cup hot-milk mixture into beaten egg yolks. Slowly pour egg yolk mixture back into milk mixture, stirring rapidly to prevent curdling.

Cook over low heat, stirring constantly, until mixture is very thick or until temperature on thermometer reaches 160 [degrees] F.

Remove saucepan from heat and stir in melted chocolate, butter, and vanilla until butter melts and mixture is smooth.

Pour hot chocolate filling into cooled crust; press plastic wrap onto surface. Refrigerate until filling is set, about 4 hours.

To serve, in small bowl, with mixer at medium speed, beat cream until stiff peaks form; spoon over chocolate filling. Top with chocolate curls if desired.

Chocolate Wafer Crumb Crust (Makes one 9-inch crust)

Preheat oven to 375 [degrees] F.

1 1/4 cups chocolate wafer crumbs (24 cookies)

4 tablespoons butter or margarine, melted

1 tablespoon sugar

In 9-inch pie plate, with fork, mix crumbs, melted butter, and sugar until crumbs are evenly moistened. Press mixture firmly onto bottom and up side of pie plate, making small rim.

Bake 10 minutes; cool on wire rack. Fill as recipe directs.