

French Silk Pie

<http://userealbutter.com/2013/05/22/french-silk-pie-recipe/>

adapted from [this recipe at The Kitchn](#)

cookie crust

2 cups chocolate cookie crumbs
4 oz. unsalted butter, melted
2 tbsps sugar
1 tsp vanilla extract

chocolate filling

8 oz. dark chocolate
1/4 tsp espresso powder
1 1/2 tsps vanilla extract
3/4 cup (6 oz.) unsalted butter, room temperature
1 cup sugar
3 eggs
1 cup heavy whipping cream

whipped cream

2 cups heavy whipping cream
2 tbsps sugar
1/2 tsp vanilla extract
1/4 tsp almond extract

Make the crust: Preheat oven to 400°F. Whisk the ingredients together in a medium bowl until combined. It should look like wet topsoil. Press the crust evenly into the bottom of a 9-inch pie plate or a 9-inch springform pan. Bake the crust for 10 minutes, then remove from heat and allow to cool completely. Set aside until ready to use.

Make the filling: Melt the dark chocolate in a small saucepan over low heat on the stove or in a medium bowl on low power for a minute at a time in the microwave, stirring occasionally. Whisk in the espresso powder and vanilla extract. Set aside. Beat the butter on medium with a paddle attachment in a stand mixer for a minute. Add the sugar and beat for another 3-5 minutes until fluffy, scraping the sides of the bowl down as necessary. Add the chocolate and beat until it is completely incorporated into the butter and sugar mixture. Add 2 of the 3 eggs to the bowl and beat on medium speed for 3 minutes (don't underbeat). Add the last egg and beat on medium for 3 minutes (again, do not underbeat – it will actually become silky). Whip the cream in another bowl to medium peaks. Fold the chilled whipped cream into the chocolate mixture until you can no longer see streaks of whipped cream or chocolate. Pour the filling onto the crust and smooth the top. Cover the pie and refrigerate overnight.

Make the whipped cream: Right before you are ready to serve the pie, combine the whipping cream, sugar, vanilla, and almond extract in the bowl of a stand mixer. Whip until stiff peaks form (wet, not dry – dry means you overwhipped it and it will break rather than flow).

Pipe or top the pie with the whipped cream. Garnish the cake with shaved chocolate or chocolate curls. Serves 12.