

GRANDMA'S SECRET CHOCOLATE PIE RECIPE

from Samantha Rush

[owner of Rush Patisserie]

“No one has this recipe”, Rush says, but she decided to share it with *Advocate* readers.

When she was a girl, Rush looked forward to visiting her grandmother for the dessert, the taste of which made the 10-hour drive from New York to North Carolina worthwhile. Rush considers it “classic comfort food” and understands how the simple and uncomplicated ingredients work after formal training as a pastry chef.

Unlike other chocolate pies, Rush describes this as tasting closer to a “buttery crème brûlée that’s baked as a pie.”

“As a kid, pie was pie, and there were no garnishes,” she says.

Today, she recommends using glazed or candied hazelnuts and pecans to decorate the final product.

Rush also says you can either make a traditional piecrust or purchase a pre-made piecrust for this recipe.

INGREDIENTS:

- 🍴 1¾ c sugar
- 🍴 ½ stick melted butter
- 🍴 2 eggs
- 🍴 4 Tbsp cocoa powder
- 🍴 2 Tbsp flour
- 🍴 2 tsp cornstarch
- 🍴 2½ c milk
- 🍴 1 tsp vanilla extract

- Mix sugar, vanilla, flour, cornstarch and cocoa powder together.
- Add eggs one at a time. Cream the ingredients. Slowly add milk, and then at the end, add in cooled melted butter. Ensure that all ingredients are thoroughly incorporated and homogeneous.
- Pour batter into prepared pie shell. Bake at 350 degrees for 25-30 minutes. 🍴