

Pennsylvania Dutch Chocolate Pie

For the Crust:

1½ cups flour
5 tablespoons cold lard
5 tablespoons cold unsalted butter
¾ teaspoon salt
3-4 tablespoons ice water

For the Filling:

4 ounces unsweetened chocolate
1 tablespoon cocoa
3 tablespoons flour
3 tablespoons corn starch
2½ cups cold milk
1 cup sugar
2 egg yolks
2 tablespoons butter
2 teaspoons vanilla
½ teaspoon salt

For the Crust:

Place the flour and salt in the bowl, and process for a few seconds. Cut the butter and lard into pieces. Add to the bowl. Pulse until the mixture becomes coarse crumbs. With the processor going, add just enough ice water a little at a time until the dough forms a mass. Remove from the processor. Form the dough into a disk, wrap in plastic, and refrigerate for at least 2 hours. Roll out the pastry on a lightly floured surface, and line a 9-inch pie plate. Prick the pastry all over with a fork. Bake in a 450° oven for about 15 minutes until golden brown. Cool completely on a rack.

For the Filling:

Chop the chocolate. In the top of a double boiler, whisk together the flour, corn starch, sugar, cocoa, and salt until well combined. Gradually whisk in the cold milk. Stir in the chopped chocolate. Place the pan over boiling water, whisking constantly for 8-12 minutes until the chocolate is melted and the mixture has thickened. Be sure to scrape the bottom and sides of the pan. Cover the pan and continue to cook for another 10 minutes.

Beat the egg yolks in another bowl. Whisk in about 1 cup of the hot chocolate mixture, slowly warming the egg yolks. Return the egg yolk mixture to the chocolate mixture, cooking for 2 more minutes, while beating constantly. Remove from the heat and beat in the butter and the vanilla. Whisk the mixture very gently every few minutes until it has almost cooled.

Scrape the mixture into the baked pie shell. Cover with plastic wrap and refrigerate until ready to serve.

Whip 1 cup of heavy cream with a teaspoon of vanilla and enough sugar to sweeten to taste. Spread over the pie, and top with chocolate shavings.