

# “SIPPING HOT CHOCOLATE BY THE FIRE PIE” AKA COCOA CUSTARD MERINGUE WITH GRAHAM CRACKER CRUST

The taste of s'mores, the chill in the night air, the stickiness on your fingers, smoke from the fire and toasting your marshmallow to perfection... All these sensations are celebrated in this delicious pie! A graham cracker crust is baked in a generous layer, topped with a cocoa custard, topped again with a fully cooked Swiss meringue you can toast, should you so desire. Cheers!

Serves 8

## INGREDIENTS

### CRUMB CRUST:

- 15 sheets graham crackers
- 1/2 cup sugar
- 6 tbsp melted butter

### COCOA FILLING:

- 1/2 cup cocoa
- 1/4 cup cornstarch
- 3 egg yolks
- 1 1/2 cups sugar
- 1/4 teaspoon salt
- 2 cups whole milk
- 1 teaspoon vanilla

### MERINGUE TOPPING:

- 2 egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar
- Pinch of salt



## PREPARATION

### PREPARE THE CRUMB CRUST:

1. Combine graham crackers in a food processor (or use a mortar and pestle) to grind into crumbs. Add sugar and combine. Add melted butter and combine (texture should be like wet sand). Press into the pie dish with about 1/2 inch thickness. Bake at 325° F for 12–15 minutes. Allow to cool to room temperature.

Preparation continued on back.

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## PREPARATION (CONT.)

### PREPARE COCOA FILLING:

**1.** In a medium sauce pot, mix cocoa, cornstarch, sugar, yolks, and vanilla. Turn on medium-high heat and slowly add the milk. Keep stirring over medium-high heat until mixture thickens. Remove from heat and chill until ready to assemble pie.

### PREPARE THE MERINGUE:

**1.** In a medium pot of water, bring to a gentle boil over medium-high heat. In a metal bowl, combine all ingredients. Lower the base of the bowl into the boiling water and whisk vigorously until meringue achieves a stiff peak. Remove from heat and cool to room temperature.

**2.** Optional: forego the meringue and merely place an even layer of marshmallows on top. Place in the oven at 375° F for about 8-10 minutes or until the marshmallows have toasted as desired.

### ASSEMBLE PIE:

**1.** Pour cocoa filling into the baked crumb crust shell. Spread meringue on top. Brown with a hand-held blow torch. Optional: This is a fully cooked Swiss meringue. However, you may choose to brown the meringue with a blow torch, if available.

Serve chilled straight from the refrigerator.