

CHOCOLATE CHIP COOKIE PIE

The pie is rich, decadent, and the filling tastes like the center of an underbaked and extremely chocolaty chocolate chip cookie. Goopy perfection. It's an easy recipe and I used frozen pie crust to keep it even easier. It's an unconventional batter in that you add eggs, flour, sugars, beat everything together, and then add the butter, but not with this recipe. I used 1 1/4 cups of chocolate chips and the pie is incredibly rich and ultra chocolaty. The chips sunk to the bottom forming a chocolate layer. You could scale the chips back to 1 cup if you're not as big of a chocolate fiend. I added hot fudge at the end to conceal a slightly cracked top but it's optional.

Yield: one 9-inch pie, serves 8 **Prep Time:** 5 minutes

Cook Time: about 50 to 52 minutes **Total Time:** about 3+ hours, for cooling

- 2 large eggs
- 1/2 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt, or to taste
- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 1 to 1 1/4 cups semi-sweet chocolate chips
- 1 unbaked 9-inch (4-cup volume) deep-dish pie shell, thawed completely (or substitute with your favorite homemade buttery pie crust)
- about 1/3 cup hot fudge (homemade or storebought), optional for drizzling



1. Preheat oven to 325F.
2. To the bowl of a stand mixer fitted with the paddle attachment, add the eggs and beat on medium-high speed until foamy.
3. Add the flour, sugars, vanilla, salt, and beat on medium speed to incorporate, about 1 to 2 minutes. Stop to scrape down the sides of the bowl as necessary.
4. Add the butter and beat on medium-high speed until creamy and incorporated, about 1 to 2 minutes. Stop to scrape down the sides of the bowl as necessary.
5. Add the chocolate chips and beat on low speed until just incorporated, about 1 minute.
6. Turn batter out into pie shell, smoothing the top lightly with a spatula.
7. Place pie on a baking sheet (insurance against overflow) and bake for about 50 to 52 minutes, or until a toothpick or knife inserted halfway between the center and the edge comes out clean. I baked for 50 minutes and the center was gooey like the center of an underbaked chocolate chip cookie. If you prefer less gooeyness, bake 5 to 10 minutes longer. All ovens, climates, ingredients, etc. vary so use your judgment about how long to bake.
8. Place pie on wire rack to cool for at least 2 hours before slicing and serving. Don't slice early or you will have a gooey mess.
9. Optionally before serving, evenly drizzle with hot fudge. Alternatively, serve with ice cream or whipped topping. Pie will keep airtight at room temp for up to 5 days.