

# Betty's Romantic Dark Chocolate Pie



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In this video, Betty demonstrates how to make Dark Chocolate Pie. This is similar to the pie I ordered for dessert at The Julep Cup Restaurant in Lexington, Kentucky, on our recent trip there for lunch. Also in this video I thank TonyBean37 for a beautiful blue/crystal rose he sent me (which is used in the presentation of the pie), and a "Thank you!" to Connor Gray for a sweet letter he sent regarding his appreciation of the work Rick and I do in bettyskitchen. Thanks to all of you for your generous support. There would not be a bettyskitchen without you! Love you all! --Betty

## Ingredients:

1 ½ cups sugar  
3 tablespoons cornstarch  
pinch of salt  
2 cups milk  
3 egg yolks (The 3 egg whites are not needed for this recipe.)  
(2) 1-ounce squares of unsweetened chocolate  
1 tablespoon butter  
1 teaspoon vanilla extract  
1 baked (and cooled) 9-inch pie crust (The previous upload in bettyskitchen is a Homemade Butter Pie Crust; however, you may use a different recipe for a pastry-style crust, a premade crust, or a crumb crust.)  
a few whole strawberries, washed and patted dry, leaving cap on (for strawberry fan garnish)  
confectioner's sugar, enough to sprinkle over strawberry fans

In a heavy saucepan, combine 1 ½ cups sugar, 3 tablespoons cornstarch, and a pinch of salt. Mix well and set aside. In a large mixing bowl, combine 2 cups milk and 3 egg yolks. Beat with an electric mixer about 1 minute, or until frothy. Gradually stir liquid mixture into sugar mixture, mixing well. Place over medium heat and cook, stirring constantly, until mixture is thickened and bubbly. Remove from heat and add (2) 1-ounce squares of unsweetened chocolate, 1 tablespoon butter, and 1 teaspoon vanilla. Stir until chocolate and butter melt. Let sit until chocolate mixture is slightly above room temperature. Cover top with plastic wrap, letting the plastic wrap come into contact with the top of the chocolate pie filling all across the top. Place in the refrigerator and chill until firm. Spoon chocolate pie filling into baked and cooled 9-inch pie crust. Cover with plastic wrap and chill until ready to serve. To serve, cut a wedge-shaped piece of the Dark Chocolate Pie and place it on a nice serving plate. Place a dollop of sweetened cream on top. Slice a strawberry from the cap end to tip into equal slices that are not cut all the way through the cap. Spread the strawberry into a fan shape, place it beside the piece of Dark Chocolate Pie, and sprinkle with confectioner's sugar, as desired. Serve immediately. This pie looks elegant and romantic. It would be great for Valentine's Day or an anniversary or birthday for someone special! Enjoy!!! --Betty