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## **Chocolate Chip Pie**

Prep Time: 1 hr. Servings: 8 slices

**Here's What You Need: 9- or 10-inch pie crust**

1 1/3 cups all-purpose flour

1 stick unsalted butter or 1 stick margarine (you can also use ½ stick unsalted butter and 1/4 cup cold vegetable shortening)

½ teaspoon salt

1 tablespoon sugar

3 -4 tablespoons ice cold water or orange juice (maybe up to 8, depending on weather)

### **Here is How You Do It:**

Using your hands, rub the first four ingredients together until the mixture is crumbly and still has some larger chunks of butter/vegetable shortening. Make a well in the center of the flour/butter mixture; add to this approx. 3 - 4 tablespoons of ice water. Now gently mix the water into flour/butter mixture until a dough is formed. **Note:** Depending on weather conditions or the flour quality, you may need to add a little more water or flour to reach the desired dough consistency. This process can be performed by hand, stand-mixer, or food processor. Knead the dough on a lightly-floured surface until is smooth. Roll it into 1 ball, flatten into disk, wrap it in plastic wrap and let it rest in the refrigerator for about an hour.

**For the Filling: 2 large eggs at room temperature, ½ cup all-purpose flour, 1/3 cup granulated sugar and 2/3 cup lightly- packed brown sugar, ¼ teaspoon table salt, 1 ½ sticks, softened unsalted butter, ½ teaspoon vanilla and 1 cup chocolate chips with 2 tablespoons reserved.**

**Using a hand mixer beat eggs until foamy. Add in flour, sugars and salt, mix well. Add in butter and vanilla, mix again. Then fold in chocolate chips.**

### **Here is How You Do It:**

**Preheat oven to 350 degrees. Place a pie pan on top of a cookie sheet lined with parchment or foil for an easy clean up.**

Remove one disk from the fridge, and roll out dough large enough to cover pie pan on a lightly-floured flat surface. Trim edges with a knife and using a fork puncture holes randomly about 3 or 4 times to vent crust.

Pour the chocolate chip mixture into pie pan lined with piecrust. Place pie on top of a cookie sheet into a 350-degree oven for about 50 -55 minutes, or until lightly golden- brown. Use remaining chocolate chips and arrange on top of the pie for a garnish.