

Chocolate Bourbon Pie

Rich Chocolate Bourbon Pie with flaky crust and decadent filling. This Southern-inspired dessert combines dark chocolate and bourbon for special occasions.

20 min

PREP

50 min

COOK

1h 10min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 3 egg
- 3 tbsp water
- 1 cup chocolate chips
- 1 tsp vanilla extract
- 1 tsp salt
- 1 cup pecan

Instructions

- 1 Make the pie crust**

Whisk together 1 cup flour, 1 tablespoon granulated sugar, and 1 teaspoon salt in a large bowl until evenly combined.
- 2** Add 3 tablespoons cold butter and cut into small cubes directly into the flour mixture. Use a pastry cutter or your fingertips to work the butter into the flour until the mixture resembles coarse breadcrumbs with some pea-sized butter pieces remaining.
- 3** Sprinkle 3-4 tablespoons ice water over the mixture, 1 tablespoon at a time, tossing gently with a fork after each addition until the dough just comes together when pressed.

- 4 Shape the dough into a flat disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to overnight.
- 5 **Prepare the pie shell**

Preheat oven to 350°F (175°C). Roll the chilled dough on a lightly floured surface into a 12-inch circle, about 1/8-inch thick.
- 6 Transfer the dough to a 9-inch pie dish, pressing gently into the bottom and sides. Trim the overhang to 1 inch, then fold under and crimp the edges decoratively.
- 7 **Make the chocolate filling**

Melt 1 cup chocolate chips with the remaining butter in a microwave-safe bowl, heating in 30-second intervals and stirring between each interval until completely smooth, about 2-3 minutes total. Set aside to cool for 5 minutes.
- 8 Beat 3 eggs in a large mixing bowl until smooth. Add 1 cup brown sugar and whisk vigorously until the mixture is thick and well combined, about 2 minutes.
- 9 Stir the cooled chocolate mixture into the egg mixture until fully incorporated. Add 1 teaspoon vanilla extract and mix until smooth.
- 10 **Assemble and bake**

Pour the chocolate filling into the prepared pie crust, spreading it evenly to the edges with a spatula.
- 11 Bake for 45-50 minutes, until the filling is set around the edges but the center still jiggles slightly when the pie dish is gently shaken.
- 12 **Cool and serve**

Cool the pie at room temperature for at least 2 hours before slicing. Serve at room temperature or chilled.

Tips

- Use room temperature eggs for better incorporation into the filling and a smoother texture.
- Blind bake the crust for 10 minutes before adding filling to prevent a soggy bottom.
- Test doneness by gently shaking the pan – the center should jiggle slightly but the edges should be set.
- Cool the melted chocolate mixture slightly before adding to prevent scrambling the eggs.
- Cover the pie edges with foil if they brown too quickly during baking.
- Let the pie cool completely before slicing for clean cuts and proper texture.
- Dip your knife in warm water between slices for cleaner presentation.
- Make the pie a day ahead for the best flavor development and easier slicing.

