



CHOCOLATE CREME PIE

Makes 8 Servings

INGREDIENTS

Crust

- 1 ¼ cup unbleached wheat flour
- 2 tsp organic evaporated cane sugar (optional)
- ½ tsp kosher salt
- ½ cup cold vegan butter (freeze 30 minutes before using), cut into ½-inch cubes
- ½ cup ice water
- 2 Tbsp apple cider vinegar
- Plastic wrap

Pie

- ½ cup granulated cane sugar
- ¼ cup cocoa powder
- ¼ cup cornstarch
- 1 tsp cinnamon
- ¼ tsp kosher salt
- 1 (13.5 oz) can full fat coconut milk
- 1 cup non-dairy milk
- 1 cup vegan chocolate chips
- 1 tsp vanilla paste or extract
- 1 pre-baked vegan pie crust
- Dairy free whipped cream

DIRECTIONS

1. Whisk together flour, cane sugar, and salt in a medium bowl. With a pastry blender or fork, cut in vegan butter until the mixture resembles coarse meal, with some pea sized pieces.
2. Mix vinegar into the ice water. Mix water mixture into the flour mixture 1 Tbsp at a time until dough gathers into a shaggy ball. We used about 6 Tbsp, but it will vary.
3. Wrap dough in plastic wrap and form into a thick disk with smooth edges (this will make it easier to roll out). Refrigerate at least 1 hour, but dough will keep several days in the fridge.
4. Roll out to a 12-inch circle and place in your pie plate so about an inch of dough hangs off the side. Trim to ½-inch with a sharp knife or scissors. Fold the excess dough under, and flute or crimp with a fork. Refrigerate for another 30 minutes if dough has become very soft.
5. Preheat the oven to 375°F. Line your pie crust with parchment paper or foil, and fill with pie weights, beans, or sugar. Bake for 20 minutes. Remove the weights and parchment, and dock (prick) the bottom and sides of the crust with a fork. Return to the oven another 15-20 minutes, or until pie crust is golden brown.
6. Whisk together cane sugar, cocoa powder, cornstarch, cinnamon, and kosher salt in a medium saucepan. Stir in coconut milk and non-dairy milk. Turn up the heat to medium high.
7. Whisking constantly, bring the mixture to a low boil. Turn down heat to medium, and continue cooking and stirring until very thick, about 2 to 3 minutes. Remove from heat. Stir in chocolate chips and vanilla, continue stirring until chocolate chips are completely melted.
8. Scrape the pudding mixture into the pre-baked pie crust with a spatula. Cover and refrigerate until chilled, at least 3 hours. Slice and serve with dairy free whipped cream.