

Chocolate Custard Cookie Pie

Recipe By Michal Frischman



Cook & Prep: ⌚ 3 h 15 m

Serving: 🍽️ 10

Contains: 🌿 🥥 🥚 🥛

- Preference: **Parve**
- Difficulty: **Easy**
- Occasion: **Rosh Hashanah, Sukkot**
- Diet: **Vegetarian, Pescetarian**
- Source: **Family Table by Mishpacha Magazine**

If we're really being technical, this is a giant chocolate chip cookie covered with chocolate pudding (my mother's favorite dessert!). But this pudding is nothing like the powdered mix or after-school snack packs you usually associate with pudding; it's a super smooth and custard-like chocolate pudding that is rich and delicious. Sorry, Ma, I'm never going back to powdered pudding again!

Ingredients (15)

Pudding

- ☐ **1/2 cup** sugar
- ☐ **3 tablespoons** [Gefen Dutch Processed Cocoa](#)
- ☐ **2 tablespoons** cornstarch
- ☐ **1 teaspoon** salt
- ☐ **1/3 cup** chocolate chunks
- ☐ **2 cups** [Gefen Soy Milk](#)

☐ **2 tablespoons** margarine

Cookie Base

☐ **3/4 cup (1 and 1/2 sticks)** margarine

☐ **1 cup** dark brown sugar

☐ **1 tablespoon** [Gefen Vanilla](#)

☐ **1** egg

☐ **2 cups** flour

☐ **1/2 teaspoon** salt

☐ **1 teaspoon** [Haddar Baking Powder](#)

☐ **1 cup** [Gefen Chocolate Chips](#)

Start Cooking

Make the Pudding

1 In a medium pot over medium-low heat, combine all dry ingredients. Add chocolate chunks and soy milk. Whisk for about 30 minutes or until very smooth and thickened.

2 Remove from heat. Add the margarine and whisk until melted and fully incorporated. Pour into a bowl and cover with plastic wrap (touch plastic wrap to the surface of the pudding to prevent the pudding from developing a skin). Allow to cool completely.

Make the Cookie Base

1 Preheat oven to 400 degrees. In a large bowl, whisk the margarine and brown sugar together. Whisk for five minutes or until lightened and smooth. Add in vanilla and egg, and mix to fully incorporate. Add in flour, salt, and baking powder and mix with a fork until fully incorporated. Add in chocolate chips.

2 Press the cookie dough into a round Pyrex or oven-to-table dish and bake for 20 minutes. Top with cold pudding and serve immediately.

Note: To keep the cookie base warm, don't add the pudding to it until right before serving.

Credits

Photography: Hudi Greenberger

Food Styling: Janine Kalesis