

# TRIPLE CHOCOLATE PUDDING PIE WITH CAPPUCCINO CREAM

8 servings

## FOR CRUST

9 whole chocolate graham crackers  
1 TBSP sugar pinch of salt  
6 TBSP unsalted butter, melted

## FOR FILLING

1 1/4 Cup sugar  
1/2 Cup unsweetened cocoa powder  
1/4 cup cornstarch  
3 1/2 cups half and half  
4 large egg yolks  
3 1/2 ounces bittersweet or semisweet chocolate, chopped  
3 ounces unsweetened chocolate, chopped  
2 TBSP unsalted butter  
1 tsp vanilla extract

## TOPPING

1 Cup chilled whipping cream  
2 TBSP powdered sugar  
1 1/2 tsp instant espresso powder  
1/2 tsp. vanilla extract

Chocolate- covered espresso beans for garnish

**FOR CRUST:** Preheat oven to 350 F. Finely grind graham crackers, sugar, and salt in processor. Add butter and blend to moisten crumbs. Firmly press mixture into a 9-inch glass pie dish. Bake until crust sets, about 8 minutes and cool.

**FOR FILLING:** Whisk sugar, cocoa, and cornstarch in heavy medium saucepan. Gradually whisk in 1 Cup half and half. Whisk in remaining 2 1/2 cups half and half and yolks. Whisk over medium-high heat until mixture

thickens and boils, whisking constantly, about 12 minutes. Remove from heat. Add both chocolates and butter; whisk until melted and smooth. Mix in vanilla. Transfer filling to crust. Press plastic wrap directly onto surface of filling and chill until filling sets, at least 6 hours. (Can be made 2 days ahead. Keep chilled)

FOR TOPPING: beat all ingredients in large bowl until peaks form (Can be made 1 day ahead. Cover and refrigerate. Rewhisk to thicken before serving, if necessary).

Peel plastic off pie. Cut pie into wedges. Spoon dollop of cream atop each slice. Garnish with beans and serve