



The Hotel Hershey's Chocolate Cream Pie

Recipe from Tina Haldeman, Executive Pastry Chef of **The Hotel Hershey**

INGREDIENTS:

9-inch baked pastry shell
2½ cups milk, divided
1 cup sugar
3 tablespoons all-purpose flour
5 tablespoons cornstarch
½ teaspoon salt
3 egg yolks
2½ ounces unsweetened baking chocolate
1½ teaspoons vanilla
2 tablespoons butter
Shaved chocolate or Hershey's Kisses for garnish

DIRECTIONS:

1. Heat 1½ cups milk and sugar in 1-quart saucepan.
2. Combine 1 cup milk with flour, cornstarch, salt and egg yolks.
3. Temper by adding 1/3 of the hot sugar/milk mixture to the egg yolk mixture.
4. Return mixture to the pot and bring to a boil. Stir one minute, then remove from heat.
5. Add chocolate and stir in until melted.
6. Finish with vanilla and butter.
7. Pour into pie shell and refrigerate.
8. To serve, garnish with whipped cream and shaved chocolate or unwrapped Hershey's Kisses.

YIELD:

1 pie (8 servings)

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