



mini chocolate pudding pies

Chocolate lovers unite - this tasty recipe is going to make all your chocolate dreams come true. There's nothing tiny about these amazingly Mini (4-inches each) Chocolate Pudding Pies - a chocolaty Oreo crust is topped with a smooth and creamy milk chocolate pudding and finished with an amazingly fluffy marshmallow-like meringue. Yes, this decadent dessert is every chocoholics kryptonite.

MAKES: 12 MINI PIES



julie albert & lisa gnat



ingredients

Oreo Crust

3 cups Oreo cookie crumbs
 ½ cup butter, melted

Milk Chocolate Pudding

½ cup sugar
 ¼ cup cocoa powder, sifted
 ¼ cup cornstarch
 ¼ tsp kosher salt
 2½ cups whole milk
 ½ cup heavy cream
 ½ cup chopped milk chocolate
 1 tsp vanilla extract

Meringue Topping

4 egg whites
 1 cup sugar
 ¼ tsp cream of tartar
 ½ tsp vanilla extract

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directions

1. For the Oreo crust, preheat oven to 350°F. Mix cookie crumbs and melted butter together in a medium bowl. Use your fingers to press the crust into the bottom of 12 (4-inch) tartlet pans. Bake 6-8 minutes. Remove from oven and let cool before filling.
2. For the milk chocolate pudding, in a medium saucepan, whisk together sugar, cocoa powder, cornstarch and salt. Place over medium heat and gradually whisk in milk and cream. Bring to a boil and cook while continuously stirring for about 2 minutes, until mixture thickens. Remove from heat and add milk chocolate and vanilla extract, stirring until smooth. Pour filling into cooled shells and refrigerate for 2 hours with surface of pudding covered with plastic wrap to prevent pudding skin. Just before serving, top with meringue.
3. For the meringue, place egg whites, sugar and cream of tartar in the bowl of an electric mixer. Constantly whisk egg white mixture over a saucepan with simmering water for 3-4 minutes. Transfer bowl to electric mixer and using the whisk attachment, gradually increase speed to high until stiff glossy peaks form. Fold in vanilla. Immediately spread over tarts and using a kitchen torch, lightly brown tops.

“I know that I am essentially a sort of fun-loving person who really just wants to sit around and eat pies.”

— NORA EPHRON



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