

French Silk Pie

Crust

1 $\frac{3}{4}$ cups graham cracker crumbs

3 Tablespoons brown sugar

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{2}$ cup butter, melted and cooled slightly

Combine all ingredients in a bowl except for butter. Add butter, and mix until thoroughly combined. Press firmly into an 8" round spring form pan. Place into fridge until ready to use.

Filling

5 eggs

1 $\frac{1}{2}$ cups sugar

12 oz good quality dark chocolate

$\frac{3}{4}$ Tablespoon vanilla extract

1 cup plus 2 Tablespoons butter, soft

$\frac{3}{4}$ cups heavy cream, whipped to stiff peak and reserved in fridge

Combine eggs and sugar in a heatproof bowl. Place over a double boiler and heat to 170F, whisking frequently. Add chocolate and vanilla extract off of the heat. Cool to room temperature. Whip butter until it is lightened in color, about 3 minutes. Add chocolate and whip for an additional 4 minutes until lightened in color. Fold in whipped cream and pour into chilled crust. Chill until firm, about 4 hours.

Topping

12 oz mini storebought or homemade marshmallows (A $\frac{1}{2}$ batch of Alton Brown's recipe works well)

Cut pie into 12-16 portions using a serrated knife, a hot water bath, and a clean towel. Pile marshmallows onto pie and brulee with a torch or under a broiler. Let cool 5-10 minutes before serving.