

## chocolate—raspberry pot pies

**MAKES**  
10 TO 12;  
CAN BE HALVED

See photograph,  
page 169

You can stop flipping pages now: Here's the surest crowd-pleaser in the whole book.

Like any pot pie, it's made up of a warm, creamy filling with a crisp top crust. My dessert version offers an oozy flourless chocolate cake center, with juicy raspberries suspended in the hot chocolate, and then a flaky dark-chocolate cookie crust on top.

My pastry sous-chef Megan Kehoe fine-tuned this recipe until it was absolutely perfect, with a wonderful balance of flavors and textures. We always serve the pies warm—and sometimes we can't resist eating them right out of the oven. But you can also let them cool, then reheat them in the oven or a microwave just before serving.

### © FOR THE CRUST

- 8 tablespoons (1 stick) cool unsalted butter,  
cut into pieces
- $\frac{3}{8}$  cup sugar
- 1 egg yolk
- $\frac{1}{4}$  teaspoon pure vanilla extract
- $\frac{1}{4}$  teaspoon baking powder
- Scant  $1\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  cup cocoa powder, plus extra for rolling

### © FOR THE FILLING

- 6 egg yolks
- 4 eggs
- $\frac{1}{4}$  cup sugar
- 18 ounces semisweet chocolate, melted (see page 11)
- 10 tablespoons (1 stick plus 2 tablespoons) unsalted  
butter, melted
- 1 cup raspberries
- Whipped cream for serving (optional)

### you'll need

10 to 12 ramekins  
(see page 19)

**Make the crust:** Cream the butter and sugar in a mixer fitted with a paddle attachment (or using a hand mixer) until fluffy. Add the egg yolk and vanilla and mix.

Stir the remaining crust ingredients together, then add to the butter mixture and mix. Form the dough into a disk, wrap in plastic wrap, and chill for 1 hour.

When the dough is chilled, sprinkle a work surface with cocoa. Roll the dough out to about  $\frac{1}{8}$  inch thick, then cut rounds to fit the tops of the pies. Cover the tops with plastic wrap and chill while they rest.

Heat the oven to 375 degrees.

**Make the filling:** Combine the egg yolks, the whole eggs, and the sugar in a mixer fitted with a whisk attachment and whip until fluffy and light. Stir the melted chocolate into the egg mixture. Stir in the melted butter.

Use a ladle or pitcher to divide the filling among the ramekins. Gently push 3 raspberries down into each one. Arrange the ramekins on a baking sheet and bake for 6 minutes. Remove the pies but leave the oven on.

Top each pie with a round of chocolate crust and bake for another 8 to 10 minutes, until crisp. Let the pies cool slightly and serve with whipped cream. Or let them cool completely and rewarm them before serving. Serve the same day.

