





BETTER THAN SEX CHOCOLATE PIE

Still searching for other places to take my new creation of Mama Hicks' Chocolate Pie, I decided that since Papa Hicks liked her pie so well with dark coffee with chicory that I would arrange a marriage for the two.

In this recipe I wanted to maintain the integrity of the wonderful chocolate flavor that is Mama Hicks' Chocolate Pie and bring about a new union with a good coffee flavor, thus achieving the best taste of both worlds. To achieve this taste I first concocted Mama Hicks original chocolate pie filling and added Frangelico liqueur, Britt Licor de Café coffee liqueur, ground hazelnut coffee (unbrewed), dark chocolate-covered espresso beans and milk chocolate-covered espresso beans.

The title of this pie was bestowed by one of the ladies at the little diner where I often take lunch. Since there is great variance in each person's appetites, personal life and penchant for chocolate, I made no inquiry as to where her sex life and her taste for chocolate fit on a scale of 1-10. I simply acknowledged her compliment of my creation and named the pie accordingly. However, if you find yourself tugged toward eating this pie rather than having great sex, I think you may wish to consider serious counseling.



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One 9 inch deep dish frozen pie shell (thawed)

1/4 pound salted butter

2 squares unsweetened chocolate

2 eggs

1 cup sugar

1/4 cup flour

1/4 teaspoon salt

1 teaspoon vanilla

3 tablespoons Frangelico liqueur

3 tablespoons Britt Licor de Cafe coffee liqueur

4 tablespoons freshly ground hazelnut coffee (unbrewed)

1/4 cup dark chocolate-covered espresso beans

1/4 cup milk chocolate-covered espresso beans

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Squeeze the dough around the edge of pie shell between your thumb and forefinger and pinch scallops so your pie shell will look like a homemade pie shell and not a commercial product. Set pie shell aside.

Place butter and chocolate in a medium mixing bowl and microwave for approximately 3 minutes until the butter and the chocolate are melted. Fold butter and chocolate. In a large mixing bowl add eggs and sugar and blend well with a whisk. Add chocolate butter mixture to eggs and blend. Add vanilla, flour and salt to mixture and continue blending. Add liqueurs and fold.

Place the dark chocolate-covered espresso beans in a sandwich bag and zip. Place the sandwich bag on a chopping block to protect your countertop and lightly smash the beans with a hammer. Do not powder the beans, simply reduce them to pieces the size of Rice Crispies or half of a Rice Crispy. Repeat this procedure with the milk chocolate-covered espresso beans. Add the smashed beans to mixture and fold with a rubber spatula. Add the hazelnut coffee to mixture and fold with a rubber spatula.

When mixture is well blended, pour the mixture into unbaked and thawed pie shell. Cut strips of aluminum foil the width of the roll and approximately 3 inches wide. Crimp the aluminum foil under the aluminum pie dish holding your pie shell. Gently make a canopy over the exposed pie crust. This will prevent the pie crust from browning and will give a nicer appearance to your pie.



Bake pie in a preheated oven at 350 degrees for approximately 47-49 minutes. Check middle of pie with a toothpick. If the toothpick pulls out clean, your pie is ready. If the toothpick has particles of batter on it, continue to bake pie checking every 1-2 minutes.

Remove pie from oven and place on rack to cool. Cut pie with a wet sharp knife cleaned after each slice to reduce drag. A small sliver of this pie is sufficient for dessert as it is quite rich. Garnish each slice of pie with a dollop of real whipped cream, mint leaves and a dark chocolate-covered espresso bean.

Total preparation time is approximately 1¼ hours.