

# *Jazz in the Kitchen*

## **Mississippi Mud Pie**

Recipe Adapted from [The Hummingbird Bakery Cookbook](#)

### **Ingredients:**

5 oz. bittersweet chocolate chips or chopped chocolate (1 3/4 cups or 1/2 bag of Ghirardelli Bittersweet Chocolate Chips)  
3 1/2 tablespoons of unsalted butter  
2 tablespoons light corn syrup  
6 large eggs  
1 1/2 cups packed light brown sugar  
1 teaspoon vanilla extract  
1 pie crust, partially blind baked  
1 1/2 cups whipping cream  
1 teaspoon vanilla extract  
1 tablespoon powdered sugar  
shaved bittersweet chocolate or cocoa powder for decorating

### **Directions:**

1. Heat oven to 325 degrees. Partially blind bake pie crust (10 minutes with baking beans/weights, 10 minutes without). Set crust aside.
2. Place chocolate, butter, and corn syrup into a glass bowl, or the top of a double boiler. Place over a pot of simmering water, being sure not to let the bowl touch the water. Leave until the chocolate is completely melted, stirring occasionally until smooth. When done, remove from the heat until it cools slightly.
3. While the chocolate is cooling, mix the eggs, vanilla and brown sugar in a large bowl with an electric mixer, or in a stand mixer. Beat thoroughly until completely combined.
4. When the chocolate has cooled slightly, mix into the egg mixture slowly with the electric mixer on low. Mix thoroughly until combined, but don't over mix.
5. Pour the pudding mixture into the partially baked pie crust, and bake at 325 for 35-40 minutes. Check occasionally in the last 10 minutes to be sure that it isn't burning. When the pie is done, the top will be firm (a crust will have formed), but the center will wobble slightly. Let pie cool completely, then cool in the refrigerator overnight.
6. The next day, pour the whipping cream, vanilla, and powdered sugar into a large bowl, and beat until soft peaks form. When done, spoon and spread over the pie and top with chocolate shavings or cocoa powder. Chill until ready to serve.