



Mini Chocolate Pudding Pies

For the dough:

2 cups (10 oz./315 g) all-purpose flour

1/2 tsp. salt

1 tsp. sugar

3/4 cup (1 1/2 sticks) (6 oz./185 g) very cold unsalted butter, cut into cubes

8 Tbs. (4 fl. oz./125 ml) ice water, plus more if needed

For the filling:

1/2 cup (4 oz./125 g) sugar

1/4 cup (3/4 oz./20 g) natural cocoa powder

3 Tbs. cornstarch

1/4 tsp. salt

1/4 cup (2 fl. oz./60 ml) heavy cream

2 3/4 cups (22 fl. oz./680 ml) whole milk

6 oz. (185 g) bittersweet chocolate, finely chopped, plus more for shaving (optional)

1 tsp. vanilla extract

Lightly sweetened whipped cream for serving

Mini Chocolate Pudding Pies

In the bowl of a food processor, stir together the flour, salt and sugar. Add the butter over the top and pulse for a few seconds, or just until the butter is slightly broken up into the flour but still in visible pieces. Evenly sprinkle the water over the flour mixture, then process just until the mixture starts to come together. Place the dough onto a work surface, press it together, then divide it in half. Press each half into a disk, then place the disks in a large re-sealable plastic bag. Refrigerate the dough for 30 minutes or up to 1 day.

Have ready six 5-inch (13-cm) mini pie pans. On a lightly floured work surface, roll out the dough into a circle 1/16 to 1/8 inch (2 to 3 mm) thick. Cut out 6 circles, each about 6 1/2 inches (16.5 cm) in diameter. (You will likely be able to cut out only 4 circles, then you'll need to gather the scraps, reroll, and cut out the last 2 circles.) Line the pie pans with the dough. Refrigerate for at least 20 minutes.

Position a rack in the middle of the oven and preheat to 400°F (200°C). Line the pie shells with foil and fill with pie weights or dried beans. Place the pans on a baking sheet and bake until the crusts look dry, about 15 minutes. Remove the foil and weights and bake for about 13 minutes longer, until the crusts are golden brown. Remove from the oven.

In a saucepan, whisk together the sugar, cocoa, cornstarch and salt. Add the cream, whisking until a smooth paste forms. Slowly add the milk and whisk constantly until smooth. Warm the mixture over medium heat, stirring constantly with a heatproof spatula, until the pudding begins to thicken and bubble, about 6 minutes. Add the chocolate and stir until smooth. Stir in the vanilla.

Pour the hot pudding into the crusts and spread evenly (you should have a heaping 1/2 cup/4 fl. oz./125 ml for each). Cover each pie with plastic wrap pressed onto the surface to prevent a skin from forming. Refrigerate for at least 4 hours, or preferably overnight.

When ready to serve, spread a big dollop of whipped cream atop each pie. Garnish with chocolate shavings, if you like.

Makes 6 mini pies.

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