

## MOCHA MOUSSE PIE

(very slightly adapted from *The Pioneer Woman*)  
from *The Cooks Next Door*

### Crust

1 cup Pecans, Finely Chopped  
1/4 cup Brown Sugar  
2 ounces, weight Semi Sweet Chocolate Grated  
2 Tablespoons Kahlua  
Dash Of Salt

### Filling

2 sticks Butter, room temperature  
1-1 1/4 cup Sugar  
2 teaspoons Instant Coffee Granules  
1 teaspoon Kahlua  
3 ounces, weight Semi-sweet (or Bittersweet) Chocolate  
1 teaspoon Vanilla Extract  
4 whole Large Eggs

To make the crust, combine chopped pecans (which you can chop in a food processor, if desired), brown sugar, grated chocolate, and salt. Stir with a fork to combine, and then drizzle in Kahlua, stirring until combined. Press mixture into a pie pan, bringing it up the sides a bit. Set aside (do **not** bake) or refrigerate until needed.

In small microwave safe bowl, melt 3 ounces of unsweetened baking chocolate until smooth and completely melted (about 45 seconds on high). Set aside to cool.

In a large bowl of an electric mixer fitted with the whisk attachment, beat butter, sugar, 2 teaspoons instant coffee, and 1 teaspoon Kahlua until fluffy, about 1 1/2 minutes. When melted chocolate is cooled, drizzle it into the butter/sugar mixture as it beats on medium speed; use a rubber spatula to get it all out. Add 1 teaspoon of vanilla extract. Beat the mixture thoroughly until combined, scraping the sides if necessary.

On medium speed, add the four eggs, one at a time, over a period of 20 minutes; leave about 5 minutes between each egg addition (allowing the mixer to run for 5 minutes with each egg addition). Scrape sides of bowl halfway through this process. The filling will gradually lighten in color and become fluffier. Pour filling into the pie crust.

Smooth out the pie filling and place pie in the refrigerator to chill for at least two hours (preferably longer).

Serve with whipped cream and more grated chocolate, optional.