

# Possum Pie

## Ingredients:

### PECAN SHORTBREAD CRUST

1 cup all-purpose flour  
1/2 cup butter  
1/4 cup brown sugar  
3/4 cup chopped pecans

### CREAM CHEESE LAYER

6 ounces cream cheese softened  
1/2 cup powdered sugar  
2 tablespoons heavy cream

### PUDDING LAYER

1 cup sugar  
1/3 cup unsweetened cocoa  
3 tablespoons cornstarch  
2 tablespoons all-purpose flour  
1 pinch salt  
3 egg yolks  
2 cups whole milk  
2 tablespoons butter  
1 teaspoon vanilla extract

### WHIPPED CREAM TOPPING

1/2 cup heavy whipping cream  
2 tablespoons powdered sugar  
1/2 teaspoon vanilla extract  
1 to 2 tablespoons chopped pecans  
grated chocolate

## Directions:

### CRUST

Preheat the oven to 350 degrees F. Melt the butter, then combine the butter, flour, brown sugar and pecans by stirring with a fork. Press into the bottom of a 9-inch pie plate.

Bake for about 15-20 minutes, just until the crust begins to brown around the edges. Remove from oven and cool completely.

### CREAM CHEESE FILLING

In a medium bowl, mix the cream cheese, powdered sugar, and heavy cream using the Bosch Universal Mixer with whips until smooth. Spread over bottom of the cooled pecan pie crust.



### CHOCOLATE LAYER

Combine the sugar, cocoa powder, cornstarch, flour, and salt in a medium saucepan and whisk well.

In a separate bowl, combine the egg yolks and milk and whisk well, then add to the sugar and cocoa powder mixture in the sauce pan, whisking to combine.

Cook over medium heat, whisking constantly until pudding begins to thicken and bubble, about 7-10 minutes. Remove from the heat and add the butter and vanilla, stirring just until the butter is melted and combined. Transfer the chocolate pudding to a shallow bowl and cover with a plastic wrap directly on the surface of the pudding to prevent a skin from forming, then refrigerate for 30 minutes to help the filling cool down.

When the filling has mostly cooled down, remove the plastic wrap and stir, then spread over the cream cheese layer. Cover the pie with plastic wrap, then refrigerate for 4 hours until set.

### WHIPPED CREAM TOPPING

Beat the heavy cream with the powdered sugar and vanilla using a the Bosch Universal Plus mixer with the whips, until whipped cream forms and holds its shape when beaters are removed. Spread the whipped cream over the top of the chocolate pudding layer and sprinkle with a handful of chopped pecans and chocolate shavings before slicing and serving.