



## **Chess Pie**

Makes one 9-inch deep-dish pie

Author: Kate McDermott - *Art of the Pie*

## **Ingredients**

1/2 recipe Art of the Pie dough (1 pie dough disc)

6 Tablespoons all-purpose flour

1-1/2 cups granulated sugar

3/4 cup butter, softened

5 eggs

1-1/2 teaspoons vanilla extract

3/8 teaspoon or 1/2 teaspoon almond extract

1-1/2 cups (375 ml) whole milk, half and half, goat milk, or canned lite coconut milk

**Before Starting:** Preheat Oven to 425 degrees F (220 degrees C) and place rack in middle of oven; make one dough disc from the One Cup Out Pie Crust recipe.

**Roll out One Pie Crust:** On lightly floured surface, roll out the pie dough; place it into a 9-1/2-inch pie pan; cover with plastic wrap; place in the refrigerator to chill while making the filling.

**Prepare Pie Filling:** In a food processor, insert the steel blade. Add the flour, sugar and butter and mix until the batter is smooth. Add eggs, vanilla, and almond extracts, and milk, blend thoroughly. Pour the filling into the prepared pie shell.

**Bake Pie:** Bake for 10 minutes at 425 degrees F (220 degrees C) After 10 minutes, reduce the heat to 350 degrees F (175 degrees C) and continue baking for 40 to 50 minutes. When the pie is done, the crust will be set, and the filling shouldn't quiver when you gently shake the pie pan. The top will be golden.

**Cool the Pie:** Set the pie on a cooling rack for two hours. It will continue to set up.

**Notes** If you are gluten free, use a gluten free dough, and substitute gluten free flour mix for all-purpose flour in the filling.

**Cook's Note:** I used coconut milk and ½ teaspoon almond extract in the filling. For the dough, I used the One-Cup Out Dough Recipe.

**About the Recipe:** Chess pies are popular in the South. They have a simple filling of eggs, sugar, butter, and a small amount of flour or cornmeal. Kate flavors this pie with vanilla and almonds but lemon juice or even chocolate can be added to the basic recipe. It's a very sweet pie with a custard-like texture.