



### **Chocolate Candied Orange Whipped Cream Pie**

Fluffy whipped cream swirled with oranges 'n chocolate on a cake-like crust

#### **Candied Orange Syrup**

2 large oranges  
1 cup water  
1/2 cup granulated sugar  
1 Tablespoon honey

#### **Chocolate Pecan Cake-Like Crust**

3/4 cup fine crushed gingersnap cookies  
1/4 cup mini semi-sweet or dark chocolate chips  
1 cup chopped pecans  
5 eggs, separated, room temperature  
1/2 cup granulated sugar  
1/2 teaspoon baking powder

### **Orange Chocolate Filling**

5 reserved egg yolks (from eggs in crust)

2 Tablespoons unsweetened cocoa

1/2 cup orange syrup

1 teaspoon vanilla

8-ounce container whipped topping or whipped cream

1/2 cup chopped oranges, drained, pat dry

Garnish: 3 orange segments; orange leaves as desired

**Remove Orange Peels:** Wash oranges; remove outer orange peel with a sharp knife or peeler; don't add the pith as it is very bitter. Chop orange peel: (you will have about 1/3 cup). set aside.

**Prepare Orange Syrup:** Place water in medium saucepan; bring water to a boil; add sugar and honey. Stir to dissolve; add orange peels; cook on a medium to low temperature for about 30 minutes. Let it cool down; Strain the orange peels from the liquid. Fine chop the candied orange peels. Set orange peels and orange syrup aside separately.

### **Prepare Cake-Like Crust:**

- Stir crushed gingersnap cookies, chocolate chips, and pecans in large bowl. Set aside.
- In a mixing bowl, beat 5 egg whites until soft peaks form. Gradually add combined sugar and baking powder. Beat until stiff peaks form. Fold in reserved gingersnap cookie mixture.
- Spread evenly into well-greased glass 10.5-inch ruffled pie pan.

**Bake Crust:** Bake in preheated 350-degree F oven for 25 to 30 minutes and golden brown. Set aside to cool.

**Prepare Chocolate Orange Filling:** Meanwhile, whisk 5 egg yolks in medium saucepan, add sifted cocoa and 1/2 cup reserved orange syrup; whisking until smooth. Cook over medium heat; stirring occasionally until mixture is clear and lightly thickens. Remove from heat, stir in vanilla. Place chocolate filling in medium size bowl. Stir in fine chopped candied oranges. Cool; chill in refrigerator.

### **Layer Fillings into Pie Crust:**

- Remove chocolate filling from refrigerator; bring to room temperature. If mixture is very thick, fold in one Tablespoon whipped topping; set aside.
- When pie is cooled; spread about 1 cup whipped topping or cream over crust. Pat reserved orange segments with paper towel; chop into small pieces; sprinkle chopped oranges over the whipped topping. Spread remaining whipped topping or cream over the entire top of pie. Using a tablespoon, spoon dollops of chocolate filling over whipped cream. With a flat edge knife, lightly swirl chocolate into whipped topping to marbleize.
- Chill pie in refrigerator until serving.

**To Serve:** Before serving, garnish the top of pie with 3 large orange slices and orange leaves. Carefully cut into slices to serve; remove whipped cream from cutting knife while cutting slices of pies.

Yield: about 8 to 10 slices

**Cook's Note:** If you don't have 1/2 cup orange syrup, add water or almond milk to make 1/2 cup of liquid. The amount of orange peels and orange slices will depend on the size of your oranges. If they are small, you might need 3 oranges. Also, I used about 12 to 15 gingersnap cookies to make the crumbs, but this depends on the size of your cookies.

**Inspired by** my Christmas Pie: Featured on Thermador's website from the Thermador and Tastespotting Ultimate Recipe Contest

### **About the Recipe:**

This pie is a wonderful way to share holiday joy – a pecan gingersnap cake-like crust wraps clouds of whipped cream around juicy orange pieces, and waves of candied orange chocolate swirl through the cream. This holiday pie is a celebration holiday dessert.