

Cookie Dough Cream Pie

Recipe By *Lindsay Landis*



Cooking and Prep:  4 h

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Two of my all-time favorite desserts together in one immaculate pie; it's a miraculous mash-up, a captivating convergence. Chocolate wafer crust.

Chocolate chip cookie dough. Brown sugar cream filling. Whipped cream. And (if you're really ambitious) itty-bitty chocolate chip cookies to top it off. Yields one 9-inch round pie

Ingredients (21)

Crust

- 6 tablespoons unsalted butter, melted
- 2 tablespoons almond meal (optional, for added flavor)
- 1 cup chocolate wafer cookie crumbs (about 7 ounces of cookies, finely ground in a food processor)

Cookie Dough

- 1/2 cup (1 stick) unsalted butter, room temperature

- 1/4 cup granulated sugar
 - 1/2 cup light brown sugar, packed
 - 2 tablespoons milk or cream
 - 1/2 teaspoon **Gefen Vanilla Extract**
 - 1 and 1/4 cups all-purpose flour
 - 1/2 teaspoon salt
 - 1/2 cup mini semisweet chocolate chips such as **Gefen Mini Chocolate Chips**
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Cream Filling

- 3/4 cup light brown sugar, packed
 - 1/3 cup all-purpose flour
 - 1/4 teaspoon salt
 - 2 cups whole milk, divided
 - 3 egg yolks
 - 1 tablespoon unsalted butter
 - 1 teaspoon **Gefen Vanilla Extract**
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Whipped Topping

- 1 cup heavy cream
 - 3 tablespoons sugar
 - 1/2 teaspoon **Gefen Vanilla Extract**
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Start Cooking

For the Crust

1. Preheat oven to 350 degrees Fahrenheit.
- 2.

Mix together melted butter, almond meal (if using), and cookie crumbs with a fork until uniformly moistened. Press into the bottom and up the sides of a nine-inch pie pan.

3. Bake eight minutes, or until set. Cool completely.

Tip:

For a perfectly pressed pie crust, use a flat-bottom measuring cup (lightly buttered, if necessary) to compress the crumb mixture on the bottom and up the sides.

For the Cookie Dough Layer

1. Beat butter and sugars with an electric mixer on medium speed two to three minutes, until light and fluffy. Add milk and vanilla. Add flour and salt and mix on low speed (or by hand) until incorporated. Stir in chocolate chips.
2. Press cookie dough into cooled crust. You want an even layer of dough approximately half an inch thick. (You will have leftover dough.)
3. Refrigerate pan while you prepare the cream filling.

For the Cream Filling

1. Whisk together brown sugar, flour, and salt in a saucepan. Add one cup of the milk and whisk until smooth. Bring mixture to a boil over medium heat, stirring constantly. Continue to stir until mixture is smooth and thickened, about two minutes. Remove from heat.
2. In a heatproof bowl, beat egg yolks with the remaining one cup milk. Temper the yolks by adding the warm milk mixture to the eggs, a little bit at a time, stirring after each addition. Repeat until about half of the milk mixture has been added and egg mixture is warm to the touch. Pour into saucepan and stir to combine.
3. Bring to a boil over medium heat, stirring constantly; reduce heat to low and simmer until mixture has the consistency of thick pudding, about one minute. Remove from heat and stir in butter and vanilla. Let cool about five minutes or until warm—not hot—to the touch.
4. Pour filling over chilled cookie dough, leveling the top with an offset spatula. Filling should reach about half an inch from the top of the crust.
5. Refrigerate until set, at least three hours.

For the Topping

1. Whip heavy cream with an electric mixer until it begins to form soft folds. Add sugar and

vanilla and beat until cream holds stiff peaks.

2. With an offset spatula, gently spread all but one-third cup of the whipped topping over chilled filling. Pipe or dollop remaining topping evenly around the pie.
3. Refrigerate until ready to serve.

About

Excerpted from *The Cookie Dough Lover's Cookbook*, published by Quirk Books.