

Indulge in Decadence: Molten Chocolate Crackle Pie with Hazelnut Whipped Cream

If you're looking for a show-stopping dessert that's as rich as it is indulgent, this



OVEN
375°F

TIME
10-15 min

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INGREDIENTS

For the Hazelnut Whipped Cream: 1 cup heavy cream 1 tablespoon real maple syrup 2 teaspoons vanilla extract 1 tablespoon hazelnut liquor (optional):

DIRECTIONS

1. Instructions
2. Prepare the : Pie Crust:
3. Position a rack in the lower third of your oven and preheat to 375°F. Fit the pie crust into a deep 9-inch pie plate. Brush the edges with the beaten egg, then sprinkle with vanilla sugar or coarse sugar (if desired). Lightly prick the bottom of the crust with a fork.
4. Blind : Bake the Crust:
5. Line the crust with parchment paper and fill with pie weights, beans, or rice. Freeze for 10-15 minutes, then bake for 20 minutes, or until the crust is set. Remove the weights and parchment, then bake for another 5 minutes until golden. Reduce the oven temperature to 350°F.
6. Make the : Chocolate Filling:
7. In a medium bowl, whisk together the eggs and sugar until smooth. Add the cocoa powder, instant coffee, and salt, mixing until combined. Gradually whisk in the melted butter, hazelnut liquor (if using), and vanilla. Fold in the chocolate chips.
8. Assemble and : Bake:
9. Pour the filling into the baked crust. Bake for 45-55 minutes, or until the top is puffed and crackly but the center is still slightly wiggly. For a gooier texture, bake closer to 45 minutes. Let the pie cool for 20-30 minutes before serving.
10. Make the : Hazelnut Whipped Cream:
11. In a mixing bowl, whip the heavy cream with an electric mixer until soft peaks form. Add the maple syrup, vanilla, and hazelnut liquor (if using), and

whip until fluffy.

12. Slice the pie warm and top with a generous dollop of whipped cream. You can also serve it chilled, depending on your preference.
13. Tips for : Perfect Molten Chocolate Crackle Pie
14. Blind : Baking Basics:
15. Freezing the crust before baking helps prevent shrinkage and ensures a crisp bottom.
16. Coffee : Kick:
17. The instant coffee enhances the chocolate flavor without being overpowering-don't skip it!
18. Serving : Temperature:
19. Serve warm for a molten texture or chill for a firmer, fudgier experience.
20. Why : You'll Love This Recipe
21. This : Molten Chocolate Crackle Pie is the ultimate dessert for chocolate lovers. Its rich, gooey center is complemented by the flaky crust and creamy whipped topping. Whether it's for a dinner party, holiday gathering, or a quiet treat for yourself, this pie never fails to impress.
22. Have you tried this recipe? Let me know how it turned out in the comments, and don't forget to visit iwuvcooking.com for more decadent dessert ideas!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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