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# Maola Buttermilk & Chocolate Pie by Chef Jason Alley

Prepared pie crust 1 ea  
Un-salted butter 10 Tbs  
Cocoa powder 1/3 cup  
Granulated sugar 1 1/2 cups  
Kosher salt 1/2 tsp

Large eggs 4 ea  
Vanilla extract 1 tsp  
All-purpose flour 2 Tbs  
*Maola* Buttermilk (Whole or 1%) 1 cup

1. While preheating the oven to 375 degrees, bring eggs, butter, and Maola buttermilk to room temperature
2. Combine butter, cocoa powder, sugar, and salt in a small saucepan over medium heat. Once butter is melted, remove from heat, and transfer to a large mixing bowl
3. In a medium mixing bowl, whisk eggs until frothy, about 2 minutes. Add Maola buttermilk and vanilla, followed by flour. Add the egg mixture to the chocolate mixture, bit-by-bit, whisking until combined
4. Dock the chilled pie crust with a fork, then pour the filling into prepared crust
5. Bake 45-50 minutes, or until filling is puffed at the edges, and the center is just jiggly
6. Turn off the oven and open the door slightly. Let pie sit in oven for 10-15 minutes before removing to a rack to cool completely
7. Serve warm



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