



Baker's Square French Silk Pie

This French Silk Pie tastes just like the one you love from Baker's Square (formerly known as Poppin' Fresh!).

Prep Time: 45 mins / Chill time: 6 hrs / Total Time: 45 mins / Servings: 12 servings / Calories: 415

1 cup unsalted butter, softened

1 1/2 cups sugar

2 oz unsweetened chocolate, melted and cooled

2 tsp vanilla

4 eggs

Whipped cream or Cool Whip

Baked pie crust

Mousse Layer:

3/4 cup milk chocolate morsels

1 cup plus 3 TB heavy cream

Method:

Bake a homemade pie crust or use a Pillsbury refrigerated crust and make according to package directions for a fully baked crust. Set aside to cool. Melt the chocolate and set aside to cool completely.

Beat sugar and butter on medium high until light and fluffy, about 6-7 minutes. Add cooled chocolate and vanilla and beat until incorporated. Add eggs, two at a time, beating a full 5 minutes after each addition. Pour filling into cooled pie crust.

Beat whipping cream and powdered sugar with a whisk attachment on medium-high speed until stiff peaks just begin to form. Add prepared whipped topping to top of pie. You can garnish with shaved bittersweet chocolate as well.

MY TIPS

- First off, make the filling first. The filling will be pale in color but will darken as it chills. Put it into a bowl, cover with plastic wrap and refrigerate. This allows it to set up and thicken a bit before adding it to the pie shell.
- Cool the chocolate. Melt the chocolate as instructed and let it cool completely. I usually melt the chocolate first so it's cool by the time I need to add it to the filling in the mixer. If you add vanilla to hot or warm melted chocolate it may seize up.
- Make your pie crust. If making a crust from scratch, follow the instructions for a fully baked pie shell as this pie will not go in the oven. Let it cool completely.
- Add the chilled filling to the pie crust. Put it back in the fridge while you make the whipped topping. If you are using Cool Whip, go ahead and top the pie now and refrigerate.
- WAIT until tomorrow to eat. You can certainly eat it after it has chilled for several hours, BUT believe me when I tell you that you will be very thankful that you waited overnight. The filling needs time to set up. Any graininess you may have detected when you tasted the filling will be gone after a good night's rest.



Baker's Square French Silk Pie

Method: Page Two

Notes

- DO NOT use margarine, I have not tested this pie using margarine. Do NOT melt the butter. The butter should be softened, which means removing it from the fridge and letting it sit at room temp about 20-30 minutes.
- Make the filling first. The filling will be pale in color but will darken as it chills. Put it into a bowl, cover with plastic wrap and refrigerate. This allows it to set up and thicken a bit before adding it to the pie shell.
- Add the chilled filling to the pie crust. Put it back in the fridge while you make the whipped topping. If you are using Cool Whip, go ahead and top the pie now and refrigerate.

Nutrition : Serving: 1slice

Calories: 415cal | Carbohydrates: 34g | Protein: 4g | Fat: 30g | Saturated Fat: 17g | Cholesterol: 128mg | Sodium: 84mg | Potassium: 93mg | Sugar: 25g

<https://amandascookin.com/homemade-bakers-square-french-silk-pie/>

