Chef Eric’s Chocolate Butter Pie  
(serves 8-10 people)

**Ingredients**

- 1-15 oz box chocolate cake mix
- 3 whole large eggs
- 2-4 oz sticks unsalted butter
- 8 oz cream cheese
- 2 ½ cups confectioner’s sugar
- 5 oz semi-sweet chocolate chips
- 2 tbsp cocoa powder

**Instructions**

1. Preheat oven to 325°F.
2. Melt one stick of butter then mix with chocolate cake box mix and one egg until well combined.
3. Push mixture to the bottom of a 10” circle cake pan until the bottom of the pan is evenly covered. This is your crust.
4. In a small pot boil the second stick of butter on medium heat until it becomes light brown in color and has a "nutty" scent to it. Once this happens remove from heat.
   - Add the chocolate chips to the hot butter and stir until melted. This is your brown butter.
5. Using a mixer, mix the brown butter, cream cheese, confectioner’s sugar and cocoa powder on medium speed until combined.
6. Add the remaining eggs one at a time at a slow steady speed to finish the batter.
7. Pour this batter on top of the crust and bake at 325°F for 45 minutes until the batter on top is firm. (Pie should have just a little jiggle to it.)
8. Let it sit at room temperature for one hour.
9. Top with desired amount of confectioner’s sugar.
10. Store in the refrigerator.

**Chef’s Tip**

Don’t be discouraged by the jiggle of the finished pie. It will come together as it cools and give it the character that makes Butter Pie a hit.

Eric Clark | Pastry Chef

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