

# Arkansas Possum Pie

## Ingredients

### For the pie shell

1/2 cup butter

1 cup flour

3/4 cup ground pecans

1/4 cup brown sugar

### For the Chocolate Pudding

3 egg yolks

2 cup whole milk

1 cup sugar

1/3 cup cocoa powder

2 Tbsp flour

pinch of salt

2 Tbsp unsalted butter

1 tsp vanilla or chocolate extract

### For the Cream Cheese Layer

6 oz cream cheese, at room temperature

1/2 cup powdered sugar

2 Tbsp heavy cream For the Whipped Cream Topping

1/2 cup heavy cream

2 Tbsp powdered sugar

1/2 tsp vanilla extract

2 Tbsp chopped pecans

2 Tbsp grated chocolate

## **Directions**

Prepare the pie shell. Preheat oven to 350 °F. Put butter in a medium bowl and melt in the microwave (around 1 minute). Add the flour, chopped pecans and brown sugar and mix well. Transfer onto a pie pan and press on the bottom. Bake for 15 to 20 minutes or until brown. Cool down.

Prepare the chocolate pudding

Lightly beat the eggs yolks in a medium bowl. Add the milk and whisk until combined. Set aside.

Mix together the sugar, cocoa powder, cornstarch, flour and salt in a medium sauce pan. Place on the stove over medium-low heat and add the egg-milk mixture. Cook, whisking constantly, until the pudding thickens. Take off the heat and mix in the butter and vanilla or chocolate extract. Cover the pot and let cool, then transfer to the refrigerator for 30 minutes.

Prepare the Cream Cheese Layer

In a medium bowl, mix together the cream cheese, sugar and heavy cream until smooth.

Assemble the Possum Pie

Once the shell and pudding are cool, assemble the pie. Spread the cream cheese on the shell. Top with the chocolate pudding. Cover with plastic wrap and refrigerate for four hours.

Meanwhile, prepare the whipped cream topping. Whip the heavy cream, powdered sugar and vanilla extract.

Spread the whipped cream on top of the pie. Sprinkle with chopped pecans and grated chocolate.