

Chocolate Chai Pie

Fluffy whipped chocolate marshmallow crème meets Chai-spiced crumb crust in this tea inspired dessert.

You'll need a can of full fat coconut milk (not coconut cream) for the chocolate filling. The trick is to make sure it hasn't been shaken since you'll be using the cream that's risen to the top of the can. It's best to buy and place the coconut milk in the refrigerator a few days in advance however, I used coconut milk that was in my pantry and refrigerated overnight--it worked very well.

Chai Crumb Crust

Preheat the oven to 350 degrees.

Whisk together until foamy and then set aside:

- 1 ½ teaspoons egg replacer
- 2 tablespoons warm water

In a large bowl whisk together:

- ¾ cup gluten-free flour blend
- ¾ cup almond flour
- ¼ cup sugar
- 4 teaspoons loose black tea (about 4 teabags worth--I used Darjeeling)
- ½ teaspoon salt
- 1 ½ teaspoons cardamom
- 1 ½ teaspoons cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves

Mix together in a separate bowl or large liquid measuring cup:

- Egg replacer mixture you made earlier
- 1 teaspoon vanilla extract
- 3 tablespoons grapeseed oil

Add the liquid ingredients to the flour mixture and blend together with a large fork until moist and crumbly. Turn the crumbs into a well-greased 8- or 9-inch pie plate and spread them around the bottom and up the sides gently compressing as you go.

Place the piecrust in the middle of the oven and bake 12-14 minutes until just golden brown. Remove and let cool.

Whipped Chocolate Filling

Whisk together, microwave for 30 seconds and set aside:

- 2 packets unflavored gelatin
- 6 tablespoons cold water

Pour into the bowl of a stand mixer:

- 1 cup agave syrup
- 1 teaspoon vanilla
- ¼ teaspoon salt
- gelatin mixture

Beat with the whisk attachment until marshmallow crème forms, about 10-12 minutes.

Meanwhile melt in a microwave (30 seconds on high, stir, return for 5 second intervals, stirring after each, until the chocolate is smooth):

- ½ cup chocolate chips

Once the marshmallow has increased to about three times in size gently add the melted chocolate, whisking about a minute until it's fully incorporate. Scrape the sides of the bowl as needed. At this point the marshmallow will not hold stiff peaks but will be a very thick and creamy fluff. (I transferred the marshmallow to another bowl and cleaned it and the whisk so I could use the stand mixer for the next step.)

Taking care not to shake the can remove the coconut milk from the refrigerator and, using a can opener, remove the lid. Scoop the heavy cream from the top and place into a clean mixing bowl that fits your stand mixer. Reserve the coconut water. Beat at medium speed with the whisk attachment until the coconut milk resembles whipped cream.

Meanwhile mix together until smooth:

- 1 tablespoon cocoa powder
- 1 tablespoon of the reserved coconut water

Once the coconut milk is thickened to a whipped cream consistency add the cocoa mixture and mix until fully incorporated. Gently fold in the marshmallow crème.

Spoon the chocolate mixture into the prepared piecrust and refrigerate until firm.