

Guittard's Chocolate Caramel Turtle Sundae Pie
Jennifer Nystrom, Clarksville, Ohio
2018 National Pie Championships 1st Place Guittard Chocolate category
Best of Show

Crust:

1 ½ cups Chocolate Graham Cracker Crumbs
2 Tablespoons granulated sugar
6 tablespoons unsalted butter, melted

Ganache:

12 ounces Guittard's Organic 66% semi-sweet wafers
6 ounces heavy whipping cream

Caramel:

20 caramels
¼ cup heavy whipping cream
1 ¼ cup salted peanuts, coarsely chopped

Filling:

4 ounces cream cheese, softened
1 cup heavy whipping cream
1 teaspoon vanilla
¼ cup granulated sugar

Topping:

1 ½ cups heavy whipping cream
3 tablespoons granulated sugar
½ teaspoon vanilla

Garnish:

2 ounces Guittard's Organic 66% semi-sweet wafers
5 caramels
1 tablespoon heavy whipping cream
¼ cup chopped salted peanuts

For the crust, preheat the oven to 375 degrees.

In a 9 inch, deep dish pie plate, mix well the melted butter, chocolate graham cracker crumbs and the brown sugar. Press evenly on the bottom and up the sides of the pie plate. Bake in a preheated, 375 degree oven for 7 minutes. Remove from the oven to cool.

While the crust is cooling, make your ganache by placing the chocolate wafers in a medium glass bowl. Put the whipping cream in a heat proof measuring cup and microwave it on high at 30 second intervals until boiling. Pour the boiling cream over the chocolate wafers and let sit for 3-5 minutes to melt. Once it has sat, stir well until all the wafers have melted and the cream is fully incorporated. Mixture should have a smooth shine to it.

After the crust has cooled for at least 15 minutes, cover the bottom of the pie crust with about $\frac{1}{2}$ - $\frac{3}{4}$ cup of the ganache. Set aside the rest as you will be using it in the filling.

Cool the ganache covered crust in the refrigerator for about 10 minutes. While the crust is cooling, make the caramel by unwrapping and placing the caramels in a heat-proof 4 cup measuring cup. Pour the $\frac{1}{4}$ cup cream over the caramels and heat in the microwave on high at 30 second intervals until caramels are soft, about a total of 1 minute 30 seconds. Stir the caramel-cream mixture well with a whisk until very smooth. Add the chopped peanuts, mixing well with a spatula.

Spread the Caramel-Peanut mixture over the now cooled ganache topped pie shell. Set aside to cool while making the filling.

To make the filling, in the bowl of a stand mixer, beat together the softened cream cheese, vanilla and sugar until fluffy. Add the cream and whip until light and fluffy. Add the remainder of the ganache until fully incorporated and starting to get lighter in color, about 3 minutes.

Spread the chocolate mixture over the caramel mixture in the pie plate. Cover and refrigerate at least 2 hours.

After pie has fully chilled, make your topping by whipping together the heavy whipping cream, sugar and vanilla until semi-firm peaks form.

Make chocolate drizzle by microwaving the 2 ounces of chocolate wafer chips and cream in a heat proof small bowl for about 30 seconds. Stir well to make a smooth sauce. Heat an additional 15 – 30 seconds if necessary.

Make caramel drizzle by microwaving for about 30 – 45 seconds the 5 caramels with the 1 tablespoon of cream in a small heat-proof bowl. Whisk well, to make a smooth sauce.

Pipe the whipping cream on pie; then drizzle the chocolate sauce and caramel sauce over the whipping cream. Top with chopped peanuts. Serve and Enjoy!!