



The  
*Twisted*  
*Soul*  
Cookbook

*Modern  
Soul Food with  
Global Flavors*

*Deborah  
Van Trece*

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# CHOCOLATE BUTTERMILK PIE

SERVES 8

## PIECRUST

1¼ cups all purpose flour, plus more for rolling  
1 tablespoon sugar  
1 teaspoon kosher salt  
½ cup (1 stick) unsalted butter, cold, cut into cubes  
⅓ to ½ cup buttermilk, cold

## FILLING

4 large eggs  
1½ cups sugar  
½ cup (1 stick) unsalted butter, melted and cooled  
¼ cup all purpose flour  
⅓ cup unsweetened dark cocoa powder, preferably Ghirardelli  
½ teaspoon kosher salt  
2 teaspoons vanilla extract  
1 cup buttermilk

Whipped cream (page 154), for serving

*Although this pie's roots are in the United Kingdom, it is considered a traditional pie of the South. My first introduction to buttermilk pie was in the home of Grandma Richey, my roommate's grandmother in Texas. She constantly overindulged us with good Southern meals that always included dessert. This pie was the perfect ending to Sunday supper. It's mildly sweet with deep chocolate flavor, smooth, and custardy, with a great tang from the buttermilk.*

**MAKE THE PIECRUST:** Preheat the oven to 375 degrees F.

In a medium bowl, stir together the flour, sugar, and salt. Using a pastry cutter or a fork, cut the cold butter into the dry ingredients until the mixture resembles coarse crumbs. Make a well in the mixture and pour ⅓ cup buttermilk into the well. Using a fork, stir until the mixture is evenly moist. Add more of the buttermilk as needed to form a dough. Transfer the dough to a lightly floured surface and flatten into a thick round. Wrap in plastic wrap and refrigerate for at least 1 hour or up to 2 days.

Remove the chilled piecrust dough from the refrigerator and let come to room temperature just long enough to roll out on a lightly floured surface. Using a floured rolling pin, roll the dough into a 12-inch disc approximately ⅛ inch thick. Roll the dough over the rolling pin, then gently roll it into the pie plate, pressing it gently into the dish. Trim excess dough away from the edges and crimp the edges with your fingers or a fork. Chill for 30 minutes.

**MAKE THE FILLING:** In a large bowl, whisk together the eggs and sugar.

Whisk in the butter, flour, cocoa powder, salt, vanilla, and buttermilk until smooth.

Pour the filling into the chilled piecrust and bake for 15 minutes, then reduce the heat to 350 degrees F and continue to bake for another 45 minutes, until a toothpick inserted in the center comes out clean.

Remove to a wire rack to cool completely. Slice and serve with whipped cream.