

## Chestnut Crumb Crust

Use this for any pie calling for a graham cracker crust. It is also good for making the *Chocolate Chestnut Pie* below.

- 1 cup chestnut flour, room temperature
- Dash salt
- ¼ cup butter, softened
- 1 teaspoon vanilla

Add salt to flour and cut in butter and vanilla. You want a moist, coarse dough. Spread out evenly in pie shell and bake at 350°F for 8 to 12 minutes, or lightly toasted.

## Chocolate Chestnut Pie

- Double batch of *Chestnut Crumb Crust*
  - Nutella, 16 – 20 ounces
  - 2 quarts high quality chocolate ice cream, slightly softened (use your favorite here)
1. Make a double batch of chestnut crumb crust. Press half of dough into a pie shell and bake in 350°F oven until lightly toasted.
  2. On a cookie sheet spread out the remaining dough about ¼ inch thick. Bake in a 350°F oven till lightly toasted. Let both cool. Once the cookie sheet crumble crust is cool, break into small pieces.
  3. When the pie crust is cooled, spread a coating of Nutella over the entire crust. Aim to be about 1/8 to ¼ inch thick. This will add richness and seal the crust from the ice cream. Chill the chocolate coated pie shell for one hour or more or chill in the freezer for around 10 minutes.
  4. Fill the pie shell with your favorite chocolate ice cream, filling up to within an inch or ½ inch of the very top edge of the crust. Try to keep the top level.
  5. Sprinkle on the broken pieces of the cookie sheet crumble crust over the chocolate ice cream. Try to cover all the ice cream. Different sizes of pieces of crumble looks good here.
  6. Store in freezer. Let sit at room temperature for 10 minutes before serving for easier cutting.

## Chestnut Crepe

*This is a great way to share a tiny bit of your precious chestnut flour.*

1 egg	For a bigger batch:	4 eggs
1 Tablespoon finely ground chestnut flour		¼ cup finely ground chestnut flour
2 Tablespoon milk		½ cup milk
Dash salt		4 dashes of salt

Watch a video on cooking a crepe. Then beat eggs well. Mix all together. Let sit at least 10 minutes. Spread thinly in greased or non-stick pan. Cook till golden brown then flip. Cook till browned on other side. Fill with sweet or savory stuff (not both 😊)