

## Coffee Chess Pie

### Ingredients:

1 cup packed light brown sugar  
1 cup cold-brew coffee  
½ cup (1 stick) unsalted butter, melted and cooled  
2 tablespoons granulated sugar  
¼ cup espresso powder  
¼ cup fine yellow cornmeal  
¼ teaspoon kosher salt  
3 large eggs, at room temperature  
1 cup heavy cream, at room temperature  
1 tablespoon vanilla extract  
1 egg, beaten

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

Filling: In a saucepan over medium heat, whisk together brown sugar and cold brew coffee. Cook until sugar has dissolved and mixture has reduced by one-third. Pour into medium bowl and let cool slightly. (Can make this coffee syrup up to 3 days in advance and store in fridge).

Whisk the melted butter, granulated sugar, espresso powder, cornmeal and salt into coffee mixture.

Crack eggs into separate bowl, and cream and vanilla and whisk until combined.

Slowly pour egg mixture into coffee mixture, whisking to combine.

Place blind-baked shell on parchment-lined baking sheet. Brush edges with beaten egg. Pour filling into pie shell. Transfer the baking sheet with the pie on it to the oven and bake for 40-60 minutes until edges are puffed and center jiggles only slightly. Filling will continue to set as it cools.

Transfer pie to a wire rack to cool for 4-6 hours. When pie is at room temperature, slice into 6-8 pieces and serve!