

Hot Goopy Caramel Pie

Dairy or Pareve Yield 2 pies, each 8-10 servings

In the years that I've been developing and writing recipes, I've made a number that have been really popular, some of which you can find in this book. None, however, have been as iconic and popular as my Hot Goopy Caramel Pie. When trying to figure out why this recipe took off so well, I thought about how different this dessert is. While other recipes are exciting takes on familiar ideas and flavors, this one was so unusual and different that I didn't even know what I was making at first. It started with some ingredients in my pantry that I wanted to use up, and ended with a dessert that I could barely even name — but that everyone raved about.

This pie has been made in numerous countries all over the world, graced many special-occasion tables, and enhanced many meals. And over and over again, fans have raved, "It's just SO good."

2 sticks (1 cup) butter or trans-fat-free margarine
8 oz cream cheese or soy cream cheese
1½ cups brown sugar
¼ cup light corn syrup
2 eggs
1 teaspoon baking soda
2 teaspoons vanilla extract
1½ cups flour
1 cup caramel chips
2 ready-made graham cracker pie crusts
vanilla ice cream, for serving, optional
Caramel Sauce for serving, optional



1. Heat oven to 350°F.
2. In the bowl of an electric mixer, on medium speed, cream together butter and cream cheese until smooth. Add brown sugar and corn syrup; beat until smooth and creamy.
3. Add eggs, baking soda, and vanilla, beating to combine after each addition.
4. Reduce mixer speed to low; add flour. Beat until combined. Stir in caramel chips.
5. Divide batter between pie crusts. Bake for 30-35 minutes, until the center is just set (it will still be jiggly).
6. Serve warm with ice cream and caramel sauce (optional).

Note As the name suggests, the pie is goopy— and it doesn't cut into the neatest slices when warm. For a fancier presentation, make mini pies (see Variation) or serve it closer to room temperature, when it won't be as goopy.

Variation For neater serving, bake in mini graham cracker crusts or ramekins for 22-24 minutes.

Plan Ahead This pie freezes well in an airtight container. Defrost and reheat before serving.

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