

# Heinz Field Mud Pie



Makes 12 servings

4oz unsweetened  
chocolate, chopped

3oz high quality  
bittersweet chocolate,  
chopped

3/4c butter, cut into pieces

1 1/2c strong brewed  
coffee

1/4c + 1T 80 proof  
bourbon

2 large eggs, lightly  
beaten

1t vanilla

2c cake flour

1 3/4c sugar

1t baking soda

1/4t salt

## GLAZE:

1 1/2c confectioner's sugar

1T maple extract

1T 80~proof bourbon

## EQUIPMENT:

2 ~ 7 or 8" springform pans

Preheat oven to 275. Butter springform pans and line bottom of each with parchment paper. Dust pans with flour, shaking out excess. Wrap bottom and up 1" on all sides of each springform pan with heavy~duty foil.

Melt chocolates, butter and coffee in 4~quart saucepan over moderately low heat, stirring constantly until smooth. Remove from heat and let cool 10 minutes. Beat in bourbon, eggs and vanilla. Sift in cake flour, sugar, baking soda and salt and stir until batter is smooth. Batter will be thin.

Divide batter between springform pans ~ about 3c batter in each pan. Bake cakes in middle of oven 60~75 minutes or until tester inserted in center comes out with crumbs adhering. Remove from oven and cool in pans on racks for 20 minutes. Run a thin knife around the edge of each pan, then remove sides. When completely cool, remove pan bottoms and parchment paper.

Combine confectioner's sugar, maple extract and bourbon in small bowl and whisk until smooth. Drizzle over completely cooled cake. Let cake sit at room temperature at least 24 hours before serving.

## Prepare Ahead Tip

Cakes can be made 72 hours in advance, cooled and then wrapped tightly in plastic wrap. Refrigerate. Bring to room temperature and drizzle with glaze to serve.

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