

Bon @chocolate

For National Chocolate Day on Oct. 28, try this crunchy cookie pie

Entertaining opportunities abound during the holiday season. Whether you are hosting a small group at home or have been invited to someone's house to socialize, offering a homemade treat can show others how much you care.

Few people can resist the combination of chocolate and nuts, and that's what dessert lovers will get in this recipe for "Chocolate Crumble Pie," which features toasted pecans along with amaretti cookies in the topping. Enjoy, courtesy of "Chocolate" (Love Food) by the editors at Parragon Books Ltd.

Chocolate Crumble Pie

Serves 8

Pie Dough
 Scant 1 1/4 cups all-purpose flour
 1 teaspoon baking powder
 1/2 cup unsalted butter, cut into small pieces
 1/4 cup superfine sugar
 1 egg yolk
 1 to 2 teaspoons cold water

Filling
 2/3 cup heavy cream
 2/3 cup milk
 8 ounces semisweet chocolate, chopped
 2 eggs

Crumble Topping
 1/2 cup packed brown sugar

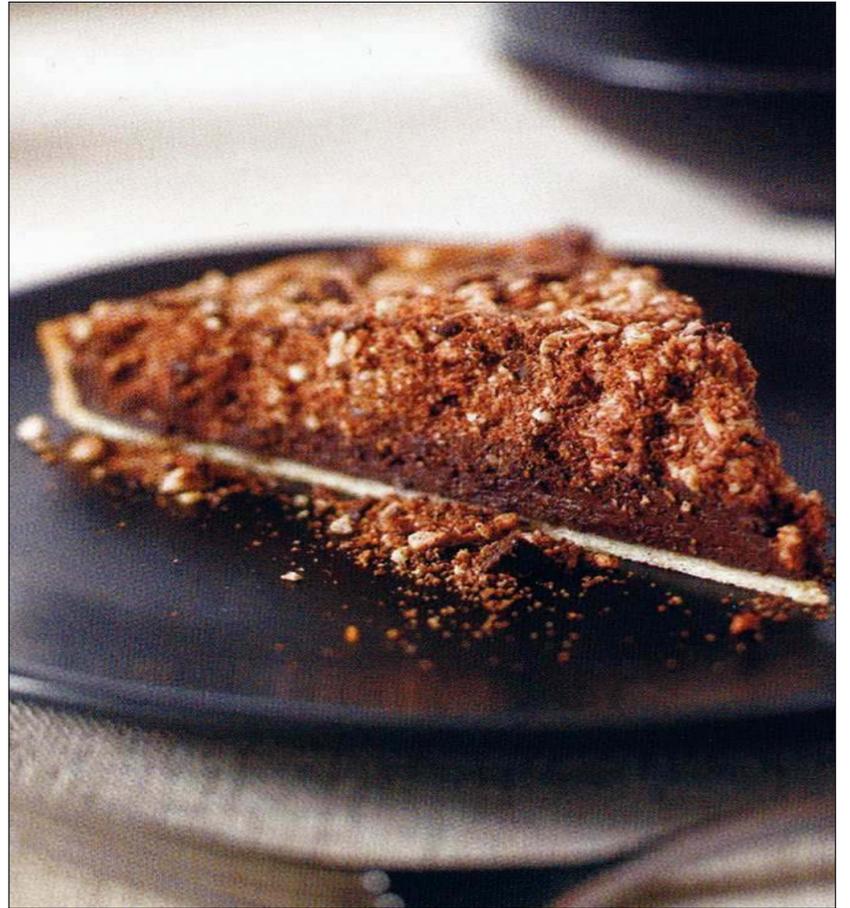
3/4 cup toasted pecans
 4 ounces semisweet chocolate
 3 ounces amaretti cookies
 1 teaspoon unsweetened cocoa

To make the pie dough, sift the flour and baking powder into a large bowl, rub in the butter, and stir in the sugar, then add the egg and a little water to bring the dough together. Turn the dough out, and knead briefly. Wrap the dough in plastic wrap and let chill in the refrigerator for 30 minutes.

Preheat the oven to 375 F. Roll out the pie dough and use to line a 9-inch loose-button tart pan. Prick the pastry shell with a fork. Line with parchment paper and fill with dried beans or baking beans. Bake in the oven for 15 minutes. Remove from the oven and take out the paper and beans. Reduce the oven temperature to 350 F.

To make the filling, bring the cream and milk to a boil in a saucepan, immediately remove from the heat, and add the chocolate. Stir until melted and smooth. Beat the eggs and add to the chocolate mixture, mix thoroughly and pour into the shell. Bake for 15 minutes, remove from the oven, and let rest for 1 hour.

When you are ready to serve the pie, place the topping ingredients in a food processor and pulse to chop. (If you do not have a processor, place the sugar in a large bowl, chop the nuts and chocolate with a large knife, and crush the cookies, then add to the bowl with the cocoa and mix well.) Sprinkle over the pie, then serve it in slices.



Amaretti cookies, which can be found at HEB, give this chocolate crumble pie an irresistibly crunchy texture. Photo by Metro Creative

LBJ Museum, Texas State to host debate on electoral college Monday

The LBJ Museum of San Marcos will host a public debate on Monday, Oct. 26, 2020 at 7 p.m. via Zoom and featuring The LBJ Debate Society of Texas State University against The University of North Texas Debate Team. The topic for the debate is, "The United States Should Abolish the Electoral College." Hannah Nunley and Jacob Everett of Texas State will propose the topic and Alex Delarosa and Jose Sanchez from North Texas will oppose the motion.

The event is sponsored by the LBJ Museum of San Marcos and the Texas State University Department of Communications Studies.

The Zoom Meeting ID is: 913 7611 7077, with a passcode of 196984. The debate audience will have an opportunity to voice their thoughts during an open comment period.

Dr. Brian Lain, UNT, will offer comments on the Normal School Debates that occurred while Lyndon Johnson was a debater at Southwest Texas State Teachers College. Wayne Kraemer, Director of Forensics for the School of Communications, will introduce the Texas State team.

The debate will include speeches from the debaters and an open time for comments from the audience.

The debate is being featured by the museum as part of its annual Fall Lecture Series. President Johnson gained his early political prowess and inspiration as a student at Texas State from 1927-1930.

GARDEN FROM PG. 1B

the performance and pollinator attraction in Proven Winners new Color Coded group of coneflowers.

Early spring is still my favorite time to plant purple coneflowers. Select healthy growing transplants not yet in flower. These are the ones that are still producing roots and green leaves, and will get happy in your garden. But to be honest, the industry has changed, offering us healthy vibrant transplants in all stages and all seasons, and I have had great success with these too.

Whenever you decide to plant, choose a site in full sun for best flower performance. The soil need not be luxuriantly fertile. Space your 'Color Coded' echinacea plants 16 to 20-inches apart in an informal drift or sweep. Your partnership opportunities with these new coneflowers is unlimited. I'm growing them with Blue Boa agastache, Rockin Blue Suede Shoes salvia, Pugster Amethyst buddleia and even partnered Orange You Awesome with ColorBlaze Lime Time for a wild, in-your-dream's combo.

Purple coneflowers still come in purple and they will always be recommended. Keep your eyes open however next spring for Proven Winners' new Color Coded series featuring Orange You Awesome, Yellow My Darling, The Price is White and Frankly Scarlet. They will all pack beauty, fun and pollinators into the garden. Follow me on Facebook @ NormanWinterTheGardenGuy for more gardening inspirations.



Mature coneflower seeds become a delicacy for visiting American Goldfinches. Photo by Norman Winter

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