

Chocolate Cream Pie Recipe

Makes 1 (9-inch) Pie

Crust Ingredients:

3 cups vanilla wafers, lightly crushed
¼ cup unsalted butter, melted
2 tbsp sugar

Filling Ingredients:

8 oz. semisweet chocolate chips
¼ cup milk
8 oz. cream cheese, softened
¼ cup granulated sugar
1 tsp vanilla extract
2 1/2 cup heavy cream, divided
2 tbsp sugar

Garnish Ingredient:

1 Heath Bar, chopped

Directions:

Place vanilla wafers and butter into a food processor and process until an even crumb mixture forms.

Press mixture into the bottom of a 9" (23 cm) pie dish and place in the refrigerator for 30 minutes, to set.

For the filling: Place the chocolate chips and 2 tablespoons (30 mL) milk into a double boiler or microwave safe bowl and melt until smooth. (If using microwave, do so at 60%

power for about 3 minutes, stirring every 20 seconds)

In a stand mixer or electric hand mixer, beat together the cream cheese, melted chocolate, remaining milk, sugar, and vanilla. Beat until smooth, scraping down the sides of the bowl as needed. Set aside.

In a mixing bowl using an electric mixer, beat together the heavy cream and sugar until stiff peaks form.

Fold $\frac{2}{3}$ the whipped cream into the chocolate cream cheese mixture until fully incorporated and smooth. If desired, allow pie to chill in refrigerator for about 30 minutes.

Pour and spread mixture into the prepared pie crust and top with remaining whipped cream. Sprinkle the top with chopped heath bits and serve.