

Description: A quick and easy (and very tasty) chocolate pie that even a man can make!

Serves: 8

Ingredients:

- 1 1/2 C. crushed chocolate Graham crackers
- 1/3 C. butter (melted)
- 1/4 C. sugar
- 12 oz. semi-sweet chocolate chips
- 1 1/2 C. heavy whipping cream
- 1/4 C. sifted confectioners' sugar
- 1 T. vanilla extract



Instructions:

1. Pre-heat oven to 375°.
2. In a small bowl, combine the crumbs and sugar.
3. Add butter and blend well.
4. Press into bottom and up sides of a 9" ungreased oven-ready pie plate.
5. Bake at 375° for 8 to 10 minutes. Cool on a wire rack before filling.
6. In a microwave dish, combine the chocolate chips and 1/2 the cream.
7. Cook on high 1 to 2 minutes, stirring every 30 seconds, until smooth and blended. Cool to room temperature.
8. Stir in sugar and vanilla. Set aside.
9. In a small bowl, beat the rest of the cream until soft peaks form.
10. Beat in chocolate mixture 1/3 at a time until smooth and blended.
11. Fill pie crust.
12. Refrigerate until set, about four hours.

Optional: Dust with Confectioners' sugar or a dollop of whipped cream.