<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="utf-8">

<title>My Favorite Recipe</title>

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<body>

<h1>The Best Chocolate Cream pie</h1>

<h2><em>The Best happy hour Panaderia</em></h2>

<h4>Crust</h4>

<ul>

<li>Salted Buter</li>

<li>Oreo Cookies</li>

<li>Granulated Sugar</li>

<li>Wholemilk</li>

</ul>

<h4>Chocolate Cream Pie</h4>

<ul>

<li>Large Eggs yolks</li>

<li>Cornstratch</li>

<li>Semi sweet chocolate</li>

<li>Vinalla Extract</li>

<li>Heavy whipping Cream</li>

<li>Powered sugar<li>

</ul>

<h4>Instructions</h4>

<ol>

<li>Preheat the oven to 375 degrees.</li>

<li>Combine the chocolate wafers, sugar and butter in bowl of food processor fitted with the blade attachment and pulse until the cookies are finely crushed.</li>

<li>Press the mixture firmly into a 9-inch pie pan (spread some of the crumbs up the sides first</li>

<li>Bake for 10 minutes until crisp. Let cool while you make the filling.</li>

<li>In a bowl or large measuring cup, whisk together the milk and egg yolks. Add the milk mixture to the saucepan in a slow and steady stream, whisking until the mixture is smooth.</li>

<li>Using an electric mixer, whip on medium-low speed until the whisk or beaters begin to leave tracks in the cream. Add sugar and whip until the cream holds medium, silky peaks.</li>

<li>Spread the whipped cream over the filling, leaving some of the chocolate filling showing around the edges. Sprinkle with the grated chocolate and refrigerate until ready to serve.</li>

</ol>

<P>This is my favorite recipe because this is the first desert I learned how to make with my friends. Making Cream pie is very interstesting . This receipe holds a special programme to us.</P>

<a href="https://www.onceuponachef.com/recipes/chocolate-cream-pie.html">All recipes.com</a>

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