

Rich Chocolate Truffle Pie

Servings: 8

Yield: 1 pie



The best of 3 worlds. Rich, good and quick! This pie can be made in either an 8 or 9 inch pie pan.

By MARBALET



Ingredients

12 ounces semisweet chocolate chips
1 ½ cups heavy whipping cream
¼ cup sifted confectioners' sugar
1 tablespoon vanilla extract
1 (9 inch) prepared chocolate cookie crumb crust

Directions

Step 1

In microwave dish combine chocolate chips and 1/2 of the cream. Cook on high for 1 to 2 minutes, stirring every 30 seconds until smooth. Cool to room temperature. Stir in sugar & vanilla. Set aside.

Step 2

In small bowl, beat the rest of the cream until soft peaks form. Beat in chocolate mixture on high speed 1/3 at a time. mix well and spoon into crust.

Step 3

Refrigerate at least 8 hours before serving.

Nutrition Facts

Per Serving: 519 calories; protein 4.1g; carbohydrates 47.4g; fat 37.9g; cholesterol 61.4mg; sodium 209.1mg.