



Chocolate Crème Pie

from: **Jeff Jamison**

INGREDIENTS

- ♦ 16 ounces good quality milk chocolate
- ♦ 16 ounces whipping cream
- ♦ 9-inch baked pie crust

DIRECTIONS

Melt chocolate in the top of a double boiler. Allow chocolate to cool enough that you can put your hand on the bottom of the pan.

In a separate bowl, whip the whipping cream into soft peaks. While beating slowly, quickly pour in melted chocolate. Beat at full speed until fully blended. Immediately pour into a baked 9-inch pie shell.

Chill until set.