



## MILK CHOCOLATE TRUFFLE CREAM PIE

8 OUNCES GHIRARDELLI MILK CHOCOLATE BAKING BAR  
1 CUP PECANS  
1 CUP WHIPPING CREAM  
3 TABLESPOONS BROWN CRÈME DE CACAO

CRUST: COMBINE 4 OUNCES OF CHOCOLATE (BROKEN INTO PIECES) AND PECANS IN FOOD PROCESSOR OR BLENDER. PROCESS UNTIL MIXTURE LOOKS LIKE A CRUMB CRUST. PRESS CRUMBS INTO 8-INCH PIE PLATE, 4 INDIVIDUAL CUSTARD CUPS, OR FANCY STEMMED SHERBET GLASSES.

FILLING: IN SMALL HEAVY SAUCEPAN, MELT REMAINING 4 OUNCES OF CHOCOLATE (BROKEN INTO PIECES) WITH CREAM ON LOW HEAT, STIRRING CONSTANTLY UNTIL SMOOTH. (DO NOT BOIL.) ADD CRÈME DE CACAO. CHILL AT LEAST 2 HOURS OR UNTIL VERY COLD. BEAT UNTIL THICK AND CREAMY. SPREAD INTO CRUST. CHILL 1 HOUR. GARNISH WITH ADDITIONAL WHIPPED CREAM AROUND EDGE AND GRATED MILK CHOCOLATE, IF DESIRED.

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