

Chocolate Cream Pie  
(EatingGlutenandDairyFree.com)

Oreo Crust

25 gluten and dairy free “oreo” cookies  
5 T. dairy free butter

Chocolate Cream Filling

1/3 c. sugar  
2 c. dairy free heavy whipping cream (can use coconut cream)  
1/2 c. dairy free milk  
6 egg yolks  
2 T. cornstarch or arrowroot  
6 T. dairy free butter  
1 heaping cup dairy free chocolate chips  
1 1/2 t. vanilla

Whipped Topping & Chocolate Curls

1 container dairy free whipped topping  
1/4 c. dairy free chocolate

Oreo Crust:

1. Preheat oven to 350°.
2. In a food processor, pulse the oreo cookies until they are fine crumbs.
3. In a large bowl melt the butter, then place the oreo crumbs into the melted butter and mix well.
4. Press the crumb mixture evenly over the bottom and sides of a 9-inch pie plate. Bake for 10-12 minutes, cool completely.

Chocolate Cream Filling:

5. In a medium saucepan over medium heat, whisk the sugar, heavy whipping cream, and milk. Bring to a simmer, whisking frequently.

6. In a small bowl, place the egg yolks and cornstarch and whisk until smooth.
7. Once the saucepan mixture is simmering, add two spoonfuls of the hot liquid into the egg yolk mixture and whisk. Add two more spoonfuls of hot liquid into the egg yolks and whisk again.
8. Then slowly whisk the egg yolk mixture into the saucepan. Whisk constantly until the mixture begins to thicken and comes to a gentle boil.
9. Then lower the heat to low and whisk the chopped butter, chocolate chips, and vanilla into the pudding mix until smooth.
10. Pour filling into the cooled crust and smooth over with a spatula.
11. Place a piece of plastic wrap over the top of the pie and refrigerate overnight or 6 hours.
12. The crust and filling can be made 1-2 days ahead of time and refrigerated.

#### Whipped Topping and Chocolate Curls:

13. Just before serving evenly spread the whipped topping over the pie with a spatula.
14. Make the chocolate curls or grate chocolate and sprinkle on pie.
15. Store leftovers in the refrigerator.