



Mrs. Richardson's® Sweetheart Chocolate Cream Pie with Strawberry Cream Pie

Featuring: Mrs. Richardson's® Strawberry Dessert Sauce

Move aside apple pie, we've got a new sweetheart in town! Baked in a beautiful golden crust, a dreamy blend of creamy chocolate and drizzled with our strawberry sauce, it's sure to be a crowd-pleaser by the slice.

Ingredients:

- 1 pre-made graham cracker crust
- 3 cups whole milk
- 1 cup white sugar
- 2 eggs
- 1 egg yolk
- 4 tbsp corn starch
- 1/3 cup unsweetened cocoa powder
- 1/4 tsp salt
- 2 tsp vanilla extract
- 1/2 cup chocolate chips (optional)
- 1 cup heavy whipping cream
- 1/4 cup Mrs. Richardson's® Strawberry Dessert Sauce

Directions:

Step 1: Combine milk, sugar, eggs, yolk, cornstarch, cocoa powder, and salt in a mixing bowl and mix well.

Step 2: Pour into a saucepan at med-high heat and boil.

Step 3: Boil for 2 minutes for filling to thicken.

Step 4: Remove from heat and stir in vanilla extract.

Step 5: Pour filling into crust immediately and let cool to room temperature.

Step 6: Cover then refrigerate overnight.

Step 7: Combine whipping cream and syrup and whip until stiff peaks form (mixer recommended).

Step 8: Refrigerate whipped cream, and dollop on top of pie once pie has set.

Step 9: Top with chocolate chips for heart design if desired.

***Recipe yields 1 pie**

