



# Adventures in Cooking

## Debbie Larch

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

### Chocolate Delite

#### Ingredients:

1-9" pie crust (chocolate cookie crumb crust) (recipe below)

1-1/4 cups graham crackers (chocolate crumbs)

2 tablespoons sugar

1/4 cup butter or margarine (melted)

#### Pie Filling

1-6 oz. pkg. pudding, instant, sugar free (chocolate)

2-1/2 cups 2% milk

1-1/3 cups whipped topping (light)

#### Instructions:

##### Pie Crust Direction:

- Mix together the chocolate cracker crumbs and sugar
- Mix in the melted butter.
- Now press the mix firmly on the bottom and sides of a " pie plate.
- Bake for 8 minutes at 375° F.
- Make sure pie shell has cooled completely before pouring in the pie filling.

##### Pie Filling Directions:

- Combine the pudding mix with milk as directed on the package for pie.
- Put 1 cup of the mixture into another mixing bowl and set aside.
- Pour the remaining pudding into the pie shell.
- Add the whipped topping to the cup of pudding which was set aside.
- Then spread over the filling already in the pie shell.
- Chill for at least 3 hours.
- Place additional tablespoon of whipped topping on each piece of pie, when serving.

\*This is a recipe for the chocolate lovers in your family not just the kids.