

Chocolate Icebox Pie

Ingredients for Pie:

- 2/3 cup milk
- ¼ cup semisweet chocolate morsels
- ¼ cup cold water
- 2 tbs cornstarch
- 14 oz can sweetened condensed milk
- 3 large eggs, beaten
- 1 tsp vanilla
- 3 tbs butter
- 1 deep dish pie crust (can use choc crumb piecrust)
- 1 tub cool whip
- 1-2 tbs shaved chocolate

Directions for Recipe:

1. Cook milk in heavy, nonaluminum 3 qt. saucepan over medium heat, stirring often – 6-8 minutes or just until bubbles appear. Do not boil.
2. Remove from heat and whisk in chocolate morsels until melted.
3. Cool slightly – about 5 minutes
4. Stir together ¼ cup cold water and 2 tbs cornstarch until dissolved.
5. Whisk cornstarch mixture, sweetened condensed milk, eggs and vanilla into chocolate mixture.
6. Bring to boil over medium heat, whisking constantly
7. Boil 1 minute or until mixture thickens and is smooth. Do not overcook
8. Remove from heat and whisk in butter.
9. Pour mixture into piecrust. Pie will be very full.
10. Cover & chill at least 8 hours
11. Top with cool whip and chopped chocolate