

5 Ingredient Chocolate Mousse Pie

Ingredient List

4 oz. unsweetened baking chocolate
1 14 oz can sweetened condensed milk
2 t vanilla extract
2 c cold whipping cream
1 graham cracker pie crust

Instructions

In a glass bowl, place chocolate, sweetened condensed milk and vanilla. Microwave on HIGH for 2 to 4 minutes, stirring well after each minute until chocolate is melted and mixture is smooth when stirred. Set aside and cool to room temperature (1.5-2 hours).

In a large bowl, beat whipping cream until stiff*. Gently fold whipped cream into chocolate mixture.

Pour into pie crust. Refrigerate for 4 hours or until set.

Enjoy!

** I use a hand held mixer to do this, then after whipping the cream, I beat the chocolate mixture for about 20-30 seconds to loosen it up before folding in the whipped cream.*

