Once in a Lifetime Chocolate Pie!



Ingredients:

Crust

- 26 ground Oreos
- 6 tbsp salted butter, melted

Chocolate Filling

- 2 tbsp salted butter
- 1 7oz jar marshmallow fluff, divided
- 7oz 70% cocoa dark chocolate, chopped (reserve 1 square for serving)
- 6oz milk chocolate, chopped
- 3 cups heavy cream, divided

Directions:

Crust

1. Mix ground Oreos with melted butter, press into pie dish, and chill

Chocolate Filling

1. Add the butter, half the jar of fluff, and chopped chocolate to a large bowl.
2. Heat 2 cups heavy cream over medium heat until steaming, then pour over the chocolate. Sit for a couple minutes, then whisk until smooth.
3. Strain into pie shell and chill at least 6 hours or overnight.

4. To make whipped cream, whip remaining 1 cup heavy cream until slightly thickened, then scoop in remaining marshmallow fluff and whip until fluffy. Dollop on each slice and shave the chocolate square on top. The pie can be served chilled or at room temp. Enjoy!